The American Home

10¢

for December 1

AH B 65588 C C 43R
MR WM EGLY
1208 CAMBRIDGE CT
ANN ARBOR MICH

SPEND A LITTLE AND GIVE A LOT!

Cannon Towels for Christmas

Cannon
CANNON
Cannon
Cannon

SPENDING AROUND $1 OR LESS?
Well, you can give a mighty nice Cannon gift for a dollar bill . . . or even less. Boxed sets of 2 and 3 pieces, about 79c . . . 3 and 4 pieces, $1. Six-piece pantry sets, about 89c and $1. And don't forget: Girls collect odd, gay towels like boys collect neckties! Send 2 Cannons at 49c each or one big dazzler at $1.

SPENDING ABOUT $1.95 TO $2.95?
Then shut your eyes and pick out 'most any Cannon creation . . . they're all gorgeous! Packed like French bonbons in pretty-ever-after boxes. Six-piece sets tied in bright satin bows; a range of 5 colors at $1.95 the set, or a choice of Decorators' Colors in texture-towels (the new sculptured-weave effect) at $2.95 the set.

THOSE $4 AND $5 FRIENDS!
Ponder over them no longer! Cannon gift sets at $3.95 and $4.95 look important, are lavish in content . . . and even people-who-have-everything *must use towels!* Send a rich, ribbon-hinged cabinet or transparent treasure-box, containing 6 or 7 pieces. Or, for about $3.50 up . . . complete bath ensembles of 4 pieces.

FROM CANNON MILLS • MAKERS OF CANNON TOWELS, SHEETS AND PURE SILK HOSIERY

General
gt
W.H. Ealy
v.21, nos. 1-4,6
4-12-40

NA
7100
.A5

The Value Went Up... The Price Came Down!

NEW 1939 PLYMOUTH *at* NEW LOWER PRICES

1. **Greater Size—114-in. Wheelbase**
2. **New High-Torque Engine Performance with New Economy**
3. **Perfected Remote Control Gear Shifting—marvelous new ease**
4. **New Auto-Mesh Transmission**
5. **New Coil Springs of Special Amola Steel**
6. **New "Safety Signal" Speedometer**
7. **New Streamlined Safety Headlamps**
8. **Time-proven Hydraulic Brakes**
9. **Floating Power Engine Mountings**
10. **All-Steel Body completely rust-proofed**

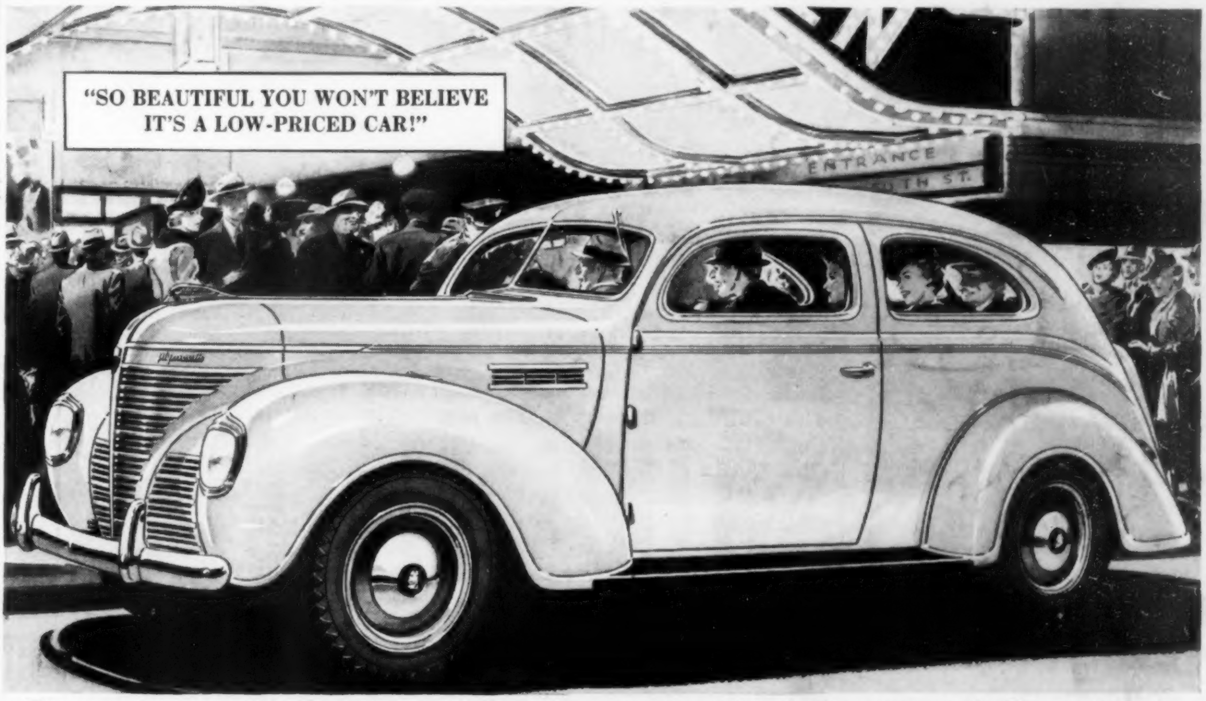
NEW LOWER PRICES—combined with a new high value!—that's Plymouth's big news for 1939!

This great car brings you magnificent new styling...new High-Torque engine performance with new economy!

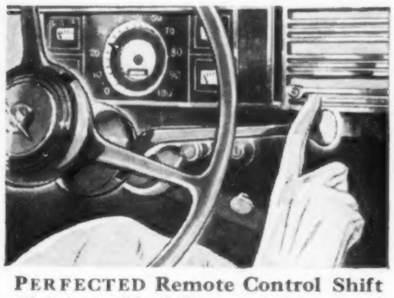
You get the smoothest ride you ever experienced with new Amola Steel Coil Springs. And new style headlamps greatly increase road lighting.

Easy to own...your present car will probably represent a big part of Plymouth's low delivered price... balance in low monthly instalments. PLYMOUTH DIVISION OF CHRYSLER CORPORATION, Detroit, Mich.

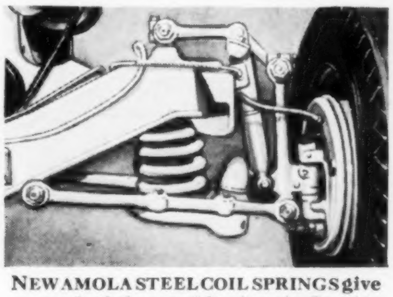
MAJOR BOWES' AMATEUR HOUR, C. B. S. NETWORK, THURS., 9-10 P. M., E. S. T.


"SO BEAUTIFUL YOU WON'T BELIEVE IT'S A LOW-PRICED CAR!"
ENTRANCE

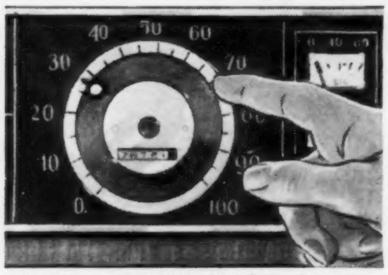
THE GREAT NEW 1939 PLYMOUTH "Roadking" Two-Door Touring Sedan. See it at your nearby Plymouth dealer.



PERFECTED Remote Control Shift with Auto-Mesh Transmission, standard on "De Luxe." New shifting ease.



NEW AMOLA STEEL COIL SPRINGS give a wonderful new ride. Amola Steel is the new marvel of metallurgy.



NEW "SAFETY SIGNAL" Speedometer shows green up to 30 m.p.h...from 30 to 50, amber...above 50, red.

EASY TO BUY

CONVENIENT TERMS

"Detroit delivered prices" include front and rear bumpers, bumper guards, spare wheel, tire and tube, foot control for headlight beam with indicator on instrument panel, ashtray in front and rear, sun visor, safety glass and big trunk space (19.3 cu. ft.). Plymouth "Roadking" models start at $645; "De Luxe" models are slightly higher. Plymouth prices include all federal taxes. Transportation and state, local taxes, if any, are not included. See your Plymouth dealer for local delivered prices.

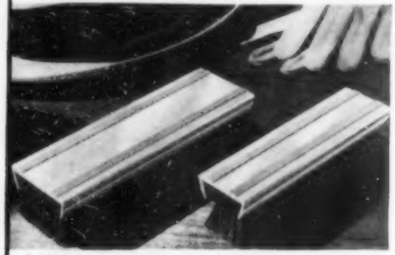
PLYMOUTH BUILDS GREAT CARS

NEW "ROADKING"
NEW "DE LUXE"

THIS YEAR PLYMOUTH'S THE CAR

HERE'S A
Lift
FOR YOUR GIFT LIST!

Kenfold Money Minder. Unusual, convenient billfold; very "dress-up." $3.



The Clothmaster Clothes Brush, $2.
The Hatmaster Hat Brush, $1.

Waverly Desk Set. Seven pieces, complete as shown, $29.50. Also sold separately.

Choosing the *right* present is so easy, when you shop for Kensington. From scores of beautiful pieces you can pick the precise one to suit each need. And the loveliness of lustrous Kensington metal is combined with convenience in each gift piece. For this silvery alloy of Aluminum stays bright and beautiful with little or no care. See Kensington gifts at the leading department stores, gift shops, jewelers.

Kensington
INCORPORATED
OF NEW KENSINGTON, PENNA.

The numerals over the front door of her own home are her social security number, according to Mrs. P. J. Colligan of Moline, Illinois. This sentiment was expressed in her letter that won first prize of $10,000 in the Johns-Manville "Better Homes for a Better America" Contest

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THE AMERICAN HOME, DECEMBER, 1938, Vol. XXI, No. 1. Published monthly by the Country Life-American Home Corporation. W. H. Eaton, President-Treasurer, Henry L. Jones, Vice-President, Jean Austin, Secretary. Executive, Editorial and Advertising headquarters, 444 Madison Avenue, New York. Subscription Department, 251 Fourth Avenue, N. Y. Branches for advertising only: 248 Boylston Street, Boston, Mass.; 360 North Michigan Avenue, Chicago, Ill.; A. D. McKinney, 915 Olive St., St. Louis, Mo.; W. F. Coleman, Henry Building, Seattle, Wash.; W. F. Coleman, 485 California Street, San Francisco, Calif.; W. F. Coleman, 530 West 6th Street, Los Angeles, Calif. Copyright, 1938, by the Country Life-American Home Corporation. All rights reserved. Title registered in U. S. Patent Office. Subscription price $1.00 a year—three years, $2.00; foreign postage $1.00 per year extra. Entered as second class matter December 31, 1935, at the Post Office at New York, N. Y., under act of Congress, March 3, 1879.

Look here for local store where you can buy
CLUB ALUMINUM

ABERDEEN, Wash. Brennan's
ABILENE, Tex.... Thornton's
AKRON, O.......... O'Neil's
ALBANY, N. Y..... Whitney's
ALHAMBRA, Cal.......... Alhambra Hdwe.
ALLENTOWN, Pa. Hess Bros.
ALTON, Ill.. Young D. G. Co.
AMARILLO, Tex.... William's
AMSTERDAM, N. Y........ Holzheimer & Shaul
ANDERSON, Ind..... Banner
ANACONDA, Mont.. Duval's
ANN ARBOR, Mich. Mack & Co.
APPLETON, Wis.......... Pettibone-Peabody
ASBURY PARK, N. J....... Steinbach-Kresge
ATLANTA, Ga........ Rich's
ATLANTIC CITY.... Blatt's
AUBURN, N. Y...... Herron's
AUGUSTA, Ga. J. B. White & Co.
AUSTIN, Tex.... Scarbrough's
BAKERSFIELD, Cal.. Brock's
BALTIMORE, Md... May Co.
BANGOR, Me....... Freese's
BATON ROUGE, La.. Dalton's
BAY CITY, Mich..... Knepp's
BELLINGHAM, Wash....... Thiel & Welter
BELOIT, Wis..... McNeany's
BILLINGS, Mont.......... Billings Hdwe.
BIRMINGHAM, Ala......... Loveman, Joseph, & Loeb
BOISE, Idaho..... Anderson's
BOSTON...... Jordan Marsh
BRIDGEPORT... Howland's
BROCKTON, Mass... Edgar's
BROOKLYN......... Namm's
BROWNWOOD, Tex........ Weakley-Watson-Miller
BUFFALO, N. Y... J. N. Adam
BUTTE, Mont..... Hennessy's
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CHAMPAIGN, Ill.. Robeson's
CHARLOTTE, N. C.... Ivey's
CHATTANOOGA.. Loveman's
CHICAGO.......... The Fair
CINCINNATI..... Rollman's
CLARKSBURG, W. Va...... Parsons-Souder's
CLEBURNE, Tex... Dickson's
CLEVELAND...... May Co.
CLINTON, Ia..... Van Allen's
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COLUMBUS. F. & R. Lazarus
COMANCHE, Tex.......... Higginbotham's
CORPUS CHRISTI, Tex..... Nueces Hdwe.
CUMBERLAND, Md........ Rosenbaum's
DALLAS... Titche-Goettinger
DANBURY, Conn........... Genung-McLean
DANVILLE, Ill.... Meis Bros.
DAVENPORT, Ia.. Peterson's
DAYTON... Elder & Johnston
DECATUR, Ill............. Morehouse & Wells
DENISON, Tex.. Perkins Bros.
DENTON, Tex... Evers Hdwe.
DENVER, Colo., Denver D.G.
DES MOINES, Ia.. Younker's
DETROIT... Crowley, Milner
DULUTH, Minn.. Glass Block
ELECTRA, Tex.. Texas Hdwe.
ELGIN, Ill....... Ackemann's
EL PASO, Tex.. Popular D. G.
ENID, Okla....... Newman's
EUGENE, Ore............. McMarron & Washburne
EVANSVILLE, Ind... Schear's
EVERETT, Wash. Grand Leader
FAIRMONT, W. Va. Hartley's
FT. COLLINS, Colo......... Lowell Moore
FT. DODGE, Ia....... Boston
FT. SMITH, Ark. Boston D.G.
FT. WAYNE, Wolf & Dessauer
FT. WORTH, Tex.. Stripling's
FLINT, Mich. Smith-Bridgman
FRESNO, Cal. Fisher-Glassford
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GALVESTON, Tex.. McBride's
GLENDALE, Cal..... Webb's
GRAND RAPIDS, Mich..... Herpolsheimer's
GT. FALLS, Mont.......... Paris Fligman's
GREENSBORO, N. C. Meyer's
GREENVILLE, Tex.. Perkin's
HARRISBURG, Pa. Pomeroy's
HARTFORD, Conn.......... Brown Thomson
HATTIESBURG, Miss....... Heidelberg Hdwe.
HELENA, Mont. Helena Hdwe.
HENDERSON, Ky.......... Lambert-Grisham
HOLYOKE, Mass.......... McAuslan & Wakelin
HOUSTON, Tex... Foley Bros.
HUNTINGTON, W. Va...... Anderson-Newcombe
HUNT'N PARK, Cal.. Green's
IDAHO FALLS, Idaho. Z.C.M.I.
INDIANAPOLIS, Ind.. Block's
IOWA CITY, Ia....... Strub's
ITHACA, N. Y.... Rothchild's
JACKSON, Mich...... Field's
JACKSONVILLE, Fla. Cohen's
JAMAICA, L. I...... B. Gertz
JANESVILLE, Wis.......... Douglas Hdwe.
JOLIET, Ill...... Boston Store
JOPLIN, Mo.. Christman D.G.
KALAMAZOO, Mich. J. R. Jones
KANSAS CITY, Kan.. Young's
KANSAS CITY, Mo. Jones Store
KANKAKEE, Ill. Chicago Store
KEWANEE, Ill. Kewanee D.G.
KILGORE, Tex............ Cherokee Hdwe.
KINGSVILLE, Tex.......... Kingsville Hdwe.
KNOXVILLE, Tenn......... Anderson, Dulin, Varnell
KOKOMO, Ind...... Turner's
LA FAYETTE, Ind. Loeb-Hene
LAKE CHARLES, La. Muller's
LANCASTER, Pa.... Garvin's
LANSING, Mich... Arbaugh's
LEAVENWORTH, Kan...... Ettenson D. G.
LEBANON, Pa...... Bon Ton
LEWISTON, Idaho.. Bratton's
LEWISTON, Me....... Peck's
LEXINGTON, Ky... Denton's
LIMA, O.. Holstine D. G. Co.
LINCOLN, Neb............ Rudge & Guenzel
LITTLE ROCK, Ark. Gus Blass
LODI, Cal...... Turner Hdwe.
LONG BEACH, Cal.. Green's
LONGVIEW, Tex... Bagwell's
LOS ANGELES, Cal.. May Co.
LOUISVILLE, Ky..... Bacon's
LOWELL, Mass. Bon Marche
LUBBOCK, Tex... Meinecke's
LUFKIN, Tex... Taylor Hdwe.
LYNCHBURG, Va.......... Guggenheimer's
LYNN, Mass.............. Burrows & Sanborn
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MACON, Ga.... Dannenberg's
MARSHALL, Tex.... Perkin's
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MASON CITY, Ia.... Damon's
McKINNEY, Tex.... Dowell's
MEMPHIS, Tenn. Lowenstein's
MIAMI, Fla....... Mark Store
MILWAUKEE, Wis. Schuster's
MISSOULA, Mont... Barthel's
MODESTO, Cal. Turner Hdwe.
MOLINE, Ill. Brady-Waxenburg
MONTGOMERY, Ala........ Montgomery Fair
MT. VERNON, N. Y........ Genung & Campbell
MUNCIE, Ind.......... Ball's
MUSCATINE, Ia.. Batterson's
MUSKEGON, Mich... Hardy's
MUSKOGEE, Okla.. Calhoun's
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NASHVILLE, Tenn......... Castner-Knott
NEWARK, N. J...... Kresge's
NEW BEDFORD, Mass...... New Bedford Dry Goods
NEW BRAUNFELS, Tex..... Eiband & Fischer
NEW BRUNSWICK, N. J.... Young's
NEW CASTLE, Pa.......... Strouss-Hirshberg
NEW HAVEN, Conn. Malley's
NEW LONDON, Conn. Genung's
NEW ORLEANS, La......... Maison Blanche
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NORFOLK, Va. Smith & Welton
N. HOLLYWOOD.......... Oldfield & Green
NORTHAMPTON, Mass..... McCallum's
OAK PARK, Ill.... Fair Store
OAKLAND, Cal.... Maxwell's
OKLAHOMA CITY.... Kerr's
OMAHA, Neb..... Kilpatrick's
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OTTAWA, Ill........ Jordan's
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PASADENA, Cal...... Nash's
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PHILADELPHIA, Pa. Gimbel's
PITTSBURGH, Pa.. Gimbel's
PITTSFIELD, Mass. England's
POCATELLO, Idaho......... Idaho Lumber & Hdwe.
POMONA, Cal... Wright Bros.
PONTIAC, Mich.. Lewis Furn.
PORT ARTHUR, Tex......... Hampton Hdwe. & Furn.
PORTLAND, Me............ Porteous, Mitchell & Braun
PORTLAND, Ore. Meier & Frank
PORTSMOUTH, O.. Marting's
POTTSVILLE, Pa.. Pomeroy's
POUGHKEEPSIE, N. Y..... Wallace Co.
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RACINE, Wis..... Zahn D. G.
READING, Pa..... Pomeroy's
RICHMOND, Va............ Miller & Rhoads
ROCHESTER, N. Y.......... Sibley, Lindsay & Curr
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ROCKFORD, Ill...... Weise's
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SALEM, Ore...... Allen Hdwe.
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SHERMAN, Tex... Scheurer's
SHREVEPORT, La. Rubenstein
SIOUX FALLS, S. D........ Shriver-Johnson
SIOUX CITY, Ia. Davidson's
SPOKANE.... Spokane D. G.
SPRINGFIELD, Mass....... Forbes & Wallace
SPRINGFIELD, Mo. Heer Store
SPRINGFIELD, O.... Wren's
STEUBENVILLE, O. The Hub
STREATOR, Ill..... Williams
STOCKTON, Cal. Turner Hdwe.
SYRACUSE, N. Y... Edwards'
TACOMA, Wash. Rhodes Bros.
TAMPA, Fla...... Maas Bros.
TERRE HAUTE.. Root D. G.
TOLEDO, O. Lion Dry Goods
TOPEKA, Kans.... Pelletier's
TORRINGTON Conn........ W. W. Mertz
TRACY, Cal.... Turner Hdwe.
TRENTON, N. J. Swern & Co.
TULSA, Okla. Vandever D.G.
TUCSON, Ariz.... Steinfeld's
TWIN FALLS, Ida.......... Diamond Hdwe. Co.
UTICA, N. Y.... J. B. Wells
VICKSBURG, Miss......... O'Neil-McNamara
WACO, Tex. Goldstein-Migel
WASHINGTON, D.C. S. Kann's
WATERBURY, Conn....... Howland-Hughes
WATERLOO, Ia. Black D.G.
WATERTOWN, N.Y. Empsall's
WATERTOWN, S.D. Mahowald's
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WHEELING, W. Va........ Stone & Thomas
WHITE PLAINS, N. Y...... Genung's & Leeney
WICHITA, Kan.... Hinkel's
WICHITA FALLS, Tex.... Wichita Hardware Co.
WILKES BARRE.. Pomeroy's
WILLIAMSPORT, Pa....... Neyhart's
WOONSOCKET, R. I....... McCarthy's
WORCESTER, Mass....... Denholm & McKay
YAKIMA, Wash. Yakima Hdwe.
YONKERS, N. Y... Genung's
YORK, Pa........ P. Wiest's
YOUNGSTOWN, O......... Strouss-Hirshberg

For Her "Merry Christmas"

A LIFETIME GIFT OF . . .

★ **Sparkling Beauty**
★ **Delicious Meals**
★ **Lasting Economy**

A gift she will praise and prize! The silvery beauty of Club Aluminum lends charm to her table service. Its daily usefulness makes it a joy for life.

Now, this famous thick, molded aluminumware, for years sold only through "home-luncheon" demonstrations, may be purchased through a selected retailer in principal cities—at about half the former "home-luncheon" prices.

SPECIALLY PRICED FOR *Christmas* GIVING

Club Aluminum Coffee Maker $4^{45}
Attractive Colonial design. Makes delicious coffee. Keeps it hot for serving. **Reg. $5.45, now 'til Christmas**

Club Aluminum Casserole $3^{95}
Bakes "oven" dishes atop the stove. Serves them piping hot at table. **Reg. $4.95, now 'til Christmas . . .**

CLUB ALUMINUM
hammercraft WATERLESS COOKWARE

Save up to $10.00 on Sets of Your Own Choice

Now 'til Christmas, sets may be purchased at SPECIAL SAVINGS from regular prices. And remember, the regular prices are about *half* the former "home-luncheon" prices. Make your selection from the popular pieces illustrated.

Time payments may be arranged.

1. **4-quart Covered Sauce Pan**
2. **3-quart Covered Sauce Pan**
3. **13½-inch Griddle-Broiler**
4. **10½-inch Chicken Fryer**
5. **10½-inch Frying Pan**
6. **4½-quart Dutch Oven**
7. **1½-quart Covered Sauce Pan**
8. **2-quart Covered Sauce Pan**

***Top Illus.* 8-cup Coffee Maker**
***Top Illus.* 2¾-quart Casserole**

REG. U.S. PAT. OFF.

THE CHOICE OF OVER 3 MILLION WOMEN
. . . *and Here's Why!*

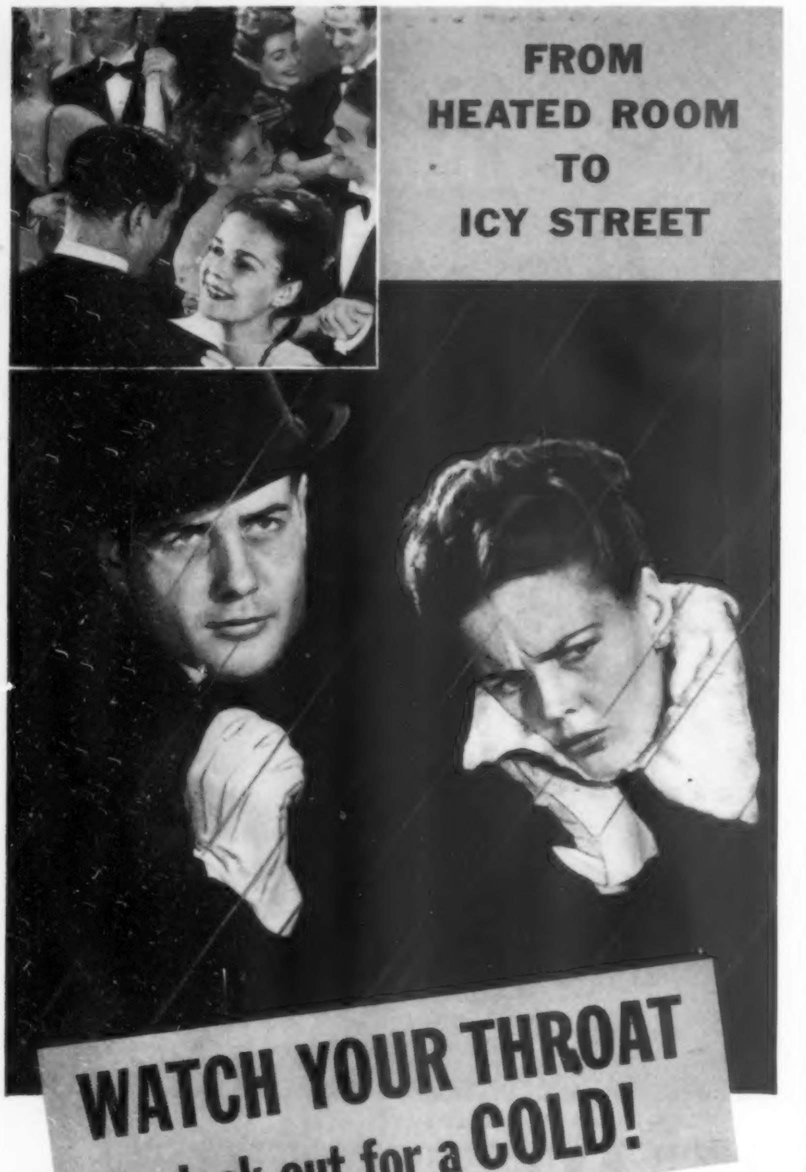
CLUB ALUMINUM "waterless" COOKWARE makes food taste delicious . . . preserving nature's own flavors. More healthful, too, because more vitamins and minerals are retained in the food—not dissolved and drained off. Savings in food shrinkage and cooking fuel, make CLUB ALUMINUM most friendly to the household budget.

50% Savings IN COOKING FUEL PROVED IN ACTUAL TESTS

The Research Foundation of Armour Institute of Technology has conducted extensive research in cooking and fuel economy for the Club Aluminum Products Company. This research revealed 50% average saving in cooking fuel through using the low heat, waterless, and top-stove methods in Club Aluminum as compared with usual cooking, roasting, and baking methods in utensils of two other leading types in general use.

Better Tasting Meals at Lower Cost
CLUB ALUMINUM

Get This *Booklet* FREE At the store in your city selling CLUB ALUMINUM. Look on opposite page for store name.



–gargle with Listerine

THE prompt use of Listerine Antiseptic after exposure to sudden temperature changes, drafts, wet or cold feet, may often head off a cold or simple sore throat. At such times, this wonderful antiseptic seems to give Nature the helping hand it needs in fighting germs.

Amazing Germ Reduction

First Listerine Antiseptic cleanses the entire oral cavity, then reaches far down into the throat and kills millions of germs associated with colds and simple sore throat . . . the "secondary invaders" as doctors call them. They are the bacteria that accelerate congestion and inflammation.

Fifteen minutes after gargling with Listerine Antiseptic, tests showed an average germ reduction of 96.7%. Even one hour after gargling, an 80% germ reduction was noted on the average.

Such germ reduction helps you to understand the remarkable success Listerine Antiseptic has had in controlling colds.

Controlling Colds

Seven years of medically supervised research proved that those who gargled regularly with Listerine Antiseptic had fewer colds, milder colds, and got rid of their colds faster than non-garglers.

Surely, in view of these facts, the helpful, delightful, and fastidious habit of using Listerine Antiseptic morning and night is worth cultivating. Lambert Pharmacal Co., *St. Louis, Mo.*

Good Housekeeping Bureau
LISTERINE

LISTERINE
THE *SAFE* ANTISEPTIC

Listen for the Train Whistle
GRAND CENTRAL STATION
Columbia Network . . . Every Friday Evening
See your newspaper for time

Buttons
By Tom Robinson
Illustrated by P
ALEXANDER'S CHRISTMAS EVE
WEE GILLIS
DODO'S MIRACLE

F. M. Demarest

CHILDREN'S BOOKS

around the Christmas tree

WHEN we all finally gather about the radiant tree to open the gifts and hear the joyful oh's and ah's, and "Thank you, Mummy" and "Thank you, Daddy," aren't we just a little too modernly indecent and ungrateful to Santa Claus? For he is a saint, you know, who still has a heap of a lot to do with happy gift-giving in this world. Don't you believe for one minute Progressive Education has knocked Saint Nicholas out of the American home family circle, for just off the E. P. Dutton & Co. press is a little book about Mr. and Mrs. Claus's Christmas Eve activities that tell you just how utterly "no-account" your gifts will be unless some of Santa's magic generosity is in them. Learn a lesson from Alexander, the carefree toy horse with dappled spots and a lovely blue silk tail who ate up Mrs. Claus's next-to-the-last jar of green gooseberry jam, and for punishment came near not being a gift to anyone. And a toy horse that isn't a gift is a sad animal, just like a parent whose Christmas efforts fail to please the children. But don't worry, if you have invested a dollar and a half in "Alexander's Christmas Eve" by Marjorie Knight, with its gay holly-wreath paper jacket and bright colored illustrations by Howard Simon (one of the best illustrators of children's books today), it will be pounced on immediately and read aloud, filling all hearts with a grand glow.

Definite proof of gift-success is when the little tots dance a few skips, sing a little song, or stand on their heads, and when even "Pop" feels called on to read a little doggerel or verse. So it is real luck to come across three adorable books that inspire such "homey" abandon. One vivid red, one bright yellow, and one a gay sky-blue will make a handsome group around the Christmas tree—and each of them only $1. Right here let us point out that children really love books, objectively and possessively as to format and illustrations, and imaginatively as to contents, and these three books fill the bill. The talented, little Irish pig who dances so well in Katherine D. Morse's "The Pig That Danced a Jig" will perk your child up on his toes (livelier than at dancing school, too) for the pictures in color by Winifred Bromhall show just how, and there will be lots of sympathy for Patrick of the curliest tail and pinkest snout when he leaves home because little Moira, his mistress, prefers her doll to him.

Also published by E. P. Dutton & Co. is a book with a little song in it, "Nicodemus and His New Shoes," written and illustrated by Inez Hogan. So you will know immediately how exuberant the blue and pink illustrations are, because the Nicodemus stories are already famous. This new one has real music in it—"All God's Chillun Got Shoes"—and the typography throughout consists of hand-formed letters which children seem to find easier to read because they have learned to print that way themselves.

AN ESPECIALLY handsome Holiday House edition of "Tom Twist," with vivid sketches by Anne Heyneman, is the third of the dollar books to be recommended as warranting strong and pleasurable reactions, especially if there is a sturdy growing boy around and his proud father. With gusto the latter will doubtless recite this familiar poem of William Allen Butler, while Son will try to emulate that remarkable Tom "who could turn ten somersaults backward and stand on his head all day long." We dare say standing on one's head would be especially beneficial at Christmas time in order to make more room for candy, nuts, and fruit, and generally letting off steam.

Children nowadays universally like pets and pictures, and the perfect combination of both is "Buttons," Tom Robinson's story of a most "cuddly" scamp of a pussy by that name, illustrated with Peggy Bacon's portraits of him, "posed" and in action. As

Your Christmas thought endures forever – WITH A

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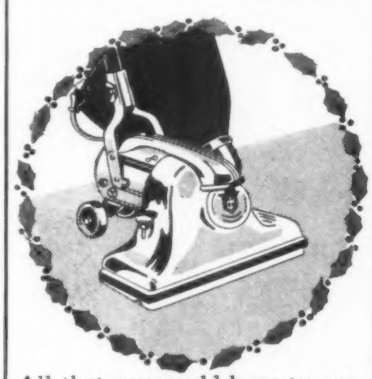

All that you could hope to convey by a gift is present in Cadillac—*and more!* In its relief from household drudgery, in its daily contribution to a cleaner, more joyous home, it becomes almost a living thing in expressing your wish for happiness, not alone on Christmas Day but throughout years to come.

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she is one of America's foremost print-makers, you are probably aware of Peggy Bacon's artistry with kittens and cats of all sorts. She makes them so attractive and irresistible that they live for you like your very own. "Buttons" may have started life as an alley-cat, but: "He stopped scratching and began to purr. His ears grew out. His tail grew straight and his legs grew straight. His fur coat got all soft and smooth. He began to look like a gentleman and act like a gentleman. By and by he was a gentleman," and he's yours for always. The high art of drawing is here wonderfully presented to children by the Viking Press for $2.

THAT inimitable child moralist and teller of jolly tales, Munro Leaf, has prepared two surprise packages for us this Christmas, both of them "tops." That holidays are fraught with certain dangers no parents can deny. For Sister and Brother excitedly dash upstairs and down with lollypops in firmly clenched jaws; they show-off their new bicycles; they investigate all the electrical gifts; they must go along shopping and run in front of street cars. They act just like little nitwits. Munro Leaf tells them so, too, in his more-attractive-than-ever new picture book with a point, "Safety Can Be Fun," only so absurdly funny is Mr. Leaf's way of putting things that children laugh and really try to lessen misdeeds, and to help them remember are extra pages so that they can draw their own follies. For $1.25 it's a good investment—published by Frederick A. Stokes Co.

After "Ferdinand" you would scarcely suspect his creators, Leaf and Lawson, to turn Scotch, but they really could not help themselves once Alastair Roderic Craigellachie Dalhousie Gowan Donnybristle MacMac came into their hearts. Only they called him "Wee Gillis" for short. That is the title of the book, too, published by The Viking Press for $1.50. From the green, red, and yellow plaid of the cover to the large bowls of oatmeal that Wee Gillis eats to improve his lungs, it's a great Scotch story. Do you know which you would like to be, a Highlander stalking stags or a Lowlander herding long-haired cattle? Well, you will have just as difficult a time as this boy deciding, and probably end up—but that would be telling, and that's not fair. (By the way, if you want to make a Scotch costume for your boy or girl, we recommend "The Costume Book" by Joseph Leeming, published by Frederick A. Stokes Co., also containing pattern guides for garments of twenty-seven different nations, and of the old familiar story-book characters, $2.50.)

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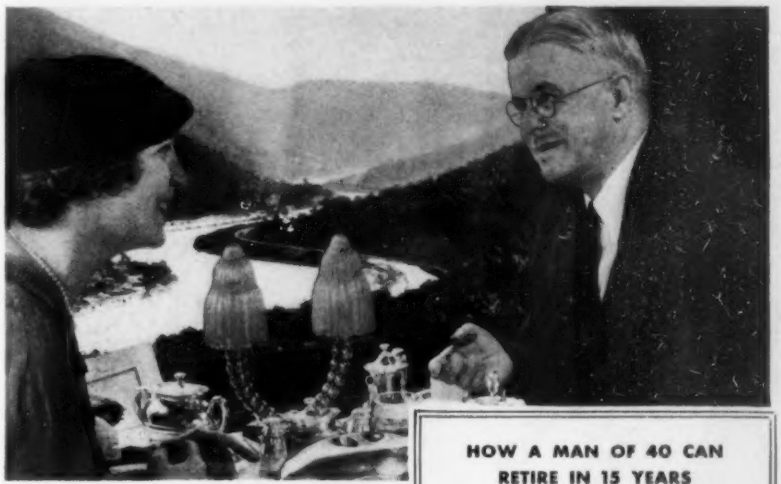

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It guarantees you at 55 an income of $100 a month for life. If you are insurable, additions can be made to your plan by which—

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"I don't have to worry about that either. If, before I reach 55, serious illness or accident stops my earning power for six months or more, then—so long thereafter as I remain disabled—I don't have to pay any premiums that fall due, and I'll get a Disability Income, also."

"Fine. Can you tell me how much this new Retirement Income Plan you speak of would cost me?"

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Here's *your* chance to find out how simple it is to retire at 55, 60, or 65 on a guaranteed monthly income for life. Send for your copy of this booklet today. No cost. No obligation. The coupon below is for your convenience.

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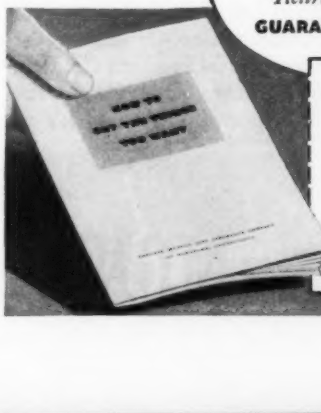

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A MODERN marriage of convenience! For could anything be more convenient than this happy union of sink and range! In the Duocrat* those two important "work centers" are just one step apart—joined for life by a smooth unbroken expanse of silvery Monel.

The range in this step-saving combination comes from the American Stove Company of St. Louis, Mo. It's a specially designed Magic Chef, which measures up to the gas industry's strictest specifications for range performance and styling. The one-piece Monel sink and range top and the steel base cabinet come from the Whitehead Metal Products Co. Inc.

Monel is the ideal metal to do double duty on the Duocrat. Water from the sink cannot rust Monel—not in a thousand years. Hot pots leave no black marks and the heaviest skillet cannot crack or chip Monel. As for stains—they simply don't "take" on Monel. They cannot penetrate it. So they are easily and quickly removed with common household cleansers.

The Duocrat illustrated above is 108 inches long. For the smaller kitchen, there is a standard model 72 inches long. Other sizes from 48 to 168 inches are also available. See your local gas company or plumber for full information. Or write to the Whitehead Metal Products Co. Inc., 303 West 10th St., New York, for the name of the nearest Whitehead dealer.

*Trade Mark Patent Pending

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Monel inherits from Nickel its finest qualities — strength, beauty and ability to withstand rust and corrosion. When you specify metals, remember that the addition of Nickel brings toughness, strength, beauty and extra years of service to steels, irons and non-ferrous alloys.

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As children get older, they want to read longer stories. We are all for the well-written books of fiction distinguished for style and story alike wherein authors must really display their powers. And we don't mean recounting a hackneyed plot in the "children-I'm-telling-you" platitudinous fashion, or cutting the narrative to a simplified pattern like a fourth-grade reader. Or the other extreme, doing so much research on the Maine Indians, let us say, that pages and pages of the glossary have to be memorized. For us this mars Gertrude Robinson's newest, and otherwise fine book, "Robeen."

Three novel-length volumes, each of them handsomely illustrated by extraordinarily competent artists, are just the sort to be on the fiction book-shelf of any wide-awake American child between the ages of eight and twelve. They are guaranteed to hold his interest through a number of sittings and remain old friends to be read again and again, bringing ever new emotional understandings of children like themselves who like to paint, whittle, take dancing (interpretive, not tap), row, garden, care for pets, have adventures, and get along with their parents. A perfect gem is "Popo's Miracle" by Charlie May Simon, an appealing story about a little Mexican boy who longed to paint, and the donkey who helped him to achieve his heart's desire, and with pictures by Howard Simon, who transplants a bit of Mexico vividly and realistically on paper for children.

Helen Eggleston Haskell's "Nadya Makes Her Bow" concerns a little ballet dancer in Russia of today, a sincere, beautiful picture of this talented child, which should prove as popular as her mother's story, "Katrinka," now in its thirty-third edition, one of the most popular juveniles in E. P. Dutton's eighty-five years of publishing (who are also responsible for "Popo's Miracle"), illustrated by the well-known Boris Artzybasheff.

Much to be recommended is Nora Burglon's "Sticks Across the Chimney," which is about little Siri and Erik of Denmark who know they and their widowed mother will have good luck because a stork nests in their chimney; the volume is put out in a fine edition by Holiday House, format by Helen Gentry, and illustrations by Fritz Eichenberg. Too long have American children been unaware of the great little countries of Scandinavia, so cultured and socially sound.

Animals, Plain—And Those That Talk

"Animal Tales from the Old North State," by Lucy Cobb and Mary Hicks. Illustrations by Inez Hogan. $2. Dutton. A new collection of American Negro folktales, told with authentic flavor and humor. Everything about these tales rings true—the dialect, the superstitions, and the spirit.

"The Famous Cats of Fairyland," an anthology edited by Lowry C. Wimberly. Black and white decorations by Nina Barr Wheeler. $2.50 Dutton. Famous cats from the notable fairy books of Andrew Lang, the Brothers Grimm, Joseph Jacobs, and others. Nearly all the cats of fairyland are gentle, benevolent creatures using their cleverness and courage to aid some human in difficulty or distress.

"The Black Puppy," by Anne Brooks. Illustrations by Margaret Van Doren. $1.50 Viking Press. Told in the direct modern manner, just the honest story of the experiences of a puppy, a black Labrador retriever, with black crayon pictures to match. For the unimaginative, practical child.

"The Streamlined Pig," by Margaret Wise Brown. Illustrations in color by Kurt Wiese. $1.50 Harper & Brothers. Children who like physical thrills will wish they were "Pig" flying through the air tied to a 'plane. Indeed, all the stock on the farm of this rich little boy ride through the air to safety when a flood makes other forms of escape impossible. The buffalo rides in a zeppelin. A story only for the credulous.

"Giotto Tends the Sheep," by Sybil Deucher and Opal Wheeler. Illustrated by Dorothy Bayley.

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CHILDREN of the GOLDEN QUEEN
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TO HOLIDAY CHATS
WITH FAR-OFF FRIENDS!

The holiday season brings back memories of bygone days and old-time friends. You find yourself wondering how they are and what they're doing.

That's the time to pick up your telephone and renew acquaintance across the miles. Greetings are warmer when they're *spoken*. Familiar voices make family news more satisfying. And genuine pleasure goes *both* ways, always.

Try a telephone reunion at holiday time—and you'll want to do it all year round. Rates are low during the day and are even lower to most points after 7 P.M. and all day Sunday. Long Distance rates for calls to many points are listed in the front of your telephone directory.

* *Especially after 7 P.M. or all day Sunday!*

$2.50 Dutton. Listed here because the sheep receive better treatment than Giotto. An obvious lack of knowledge about Florentine painting confounds the story.

Travel, The World Over

"French Canada," by Hazel Boswell. Color illustrations. $2 Viking Press. Any child who has been to Quebec or heard his parents talk about this fascinating section of North America will know this for a book he has always wanted. For others it is a grand revelation. Miss Boswell has skilfully woven fact and legend into her charming stories, and her neatly colorful drawings do look like pictorial Canadian hooked rugs. A very superior travel book.

"Told in the Twilight," by Isis L. Harrington. Illustrated by Glenn O. Ream. $1.75 Dutton. This is the most delightful sort of introduction to the little Indian brothers and sisters of the Southwest that an American white child can have—a sort of Navajo Mother Goose because these lively jingles can be readily memorized, while the stories about the Pueblo Indians are in a simple prose calculated to be informative, yet as if narrated by the native children.

"Through the Harbor from Everywhere," by Irmengard Eberle. Illustrated by Leonard Weisgard. $1.50 Bobbs-Merrill. Standing on the ferry boat in New York harbor, Frances and Bill McGregor speculate on what the ships of the seven seas have brought to America. Irmengard Eberle obliges them with little stories about many parts of the world, each one experienced by a child of a different locality—for instance on a sheep ranch in Australia, or at a salmon cannery in Alaska, or at a far-off Rhodesian copper mine.

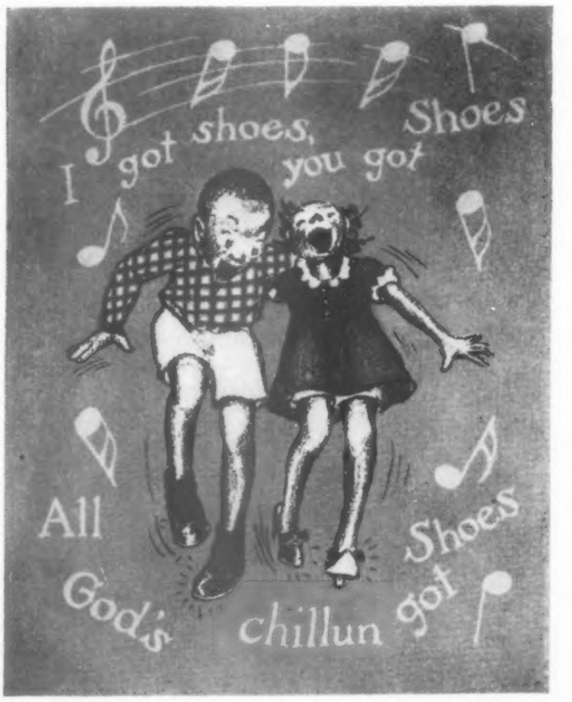
"The White Camel," by Eden Phillpotts. Illustrated by Sheik Ahmed. $2 Dutton. "Arabia the Sandy, a vast and burning desert, where strange things happen and strange folk dwell" provides an authentic background for this splendid story of the boy Ali and his white camel (sign of good luck). Told with the vividness of authentic experience, it will amuse many lads of twelve, and they will be pleased with the handsome pictures of a real sheik.

Technical, but Highly Entertaining

"Children of the Golden Queen," by Flora McIntyre. Photographs. $1.50 Dutton. Every child should know this fascinating story of the bees, a story that sounds like a fairy tale, but is every word true. Scientifically accurate, this book is written in language a ten-year-old can read and understand. Handsome photographs.

"Pottery of the Ancients," by Helen E. Stiles. Photographs. $2.50 Dutton. Many children who do not live near museums will find here information and pictures that will stimulate an interest in ceramics and possibly provide a delightful new hobby. The author is to be highly complimented on her ability to impart historical details in a fresh, popular fashion.

"The Boys' Book of the Sea," by Charles Boff. Photographs. $2 Dutton. Giant ocean liners, ships, and activities of the Navy and the Mercantile Marine, underseas vessels and lifeboats, deep-sea cable laying—all the vigorous life of men on and under the sea are vigorously told in Mr. Boff's nineteen chapters. This book is sure to capture a modern boy's interest. One of the Boys' Book Series.


I got shoes,
you got Shoes
All God's chillun got Shoes

One of the illustrations from "Nicodemus," by Inez Hogan. E. P. Dutton & Company, Publishers

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TERRIFIC PICK-UP — new Nash "Hurricane Power". Even lowest priced models flash from 15 to 50 M.P.H. in 13 seconds! And with this performance, economy is even better than last year.

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On the Road Today . . . a New 1939 Nash . . . with the Ride and Drive of Your Lifetime!

YOU'LL SEE it pass you on the road . . . sometime this week. A rush of wind . . . a silver streak, snaking ahead of traffic, silent as a shadow.

Then you'll know that the first new 1939 Nash is in town.

If you have hands that itch for the reins of a spirited thoroughbred . . . if you have pulses that leap at the sight of an air-liner nosing aloft . . . then you, too, will soon be driving a Nash.

In sober truth, *you have never had your hands on such a car in all your life.*

It has glamour . . . *character.* It is lithe and low and it's fire on four wheels.

Simply touch that throttle . . . and in three fast shifts you can break the hearts of the best of them. A *fourth speed forward* is like "wings" on the car!

Want to try the Nash "Weather Eye"?

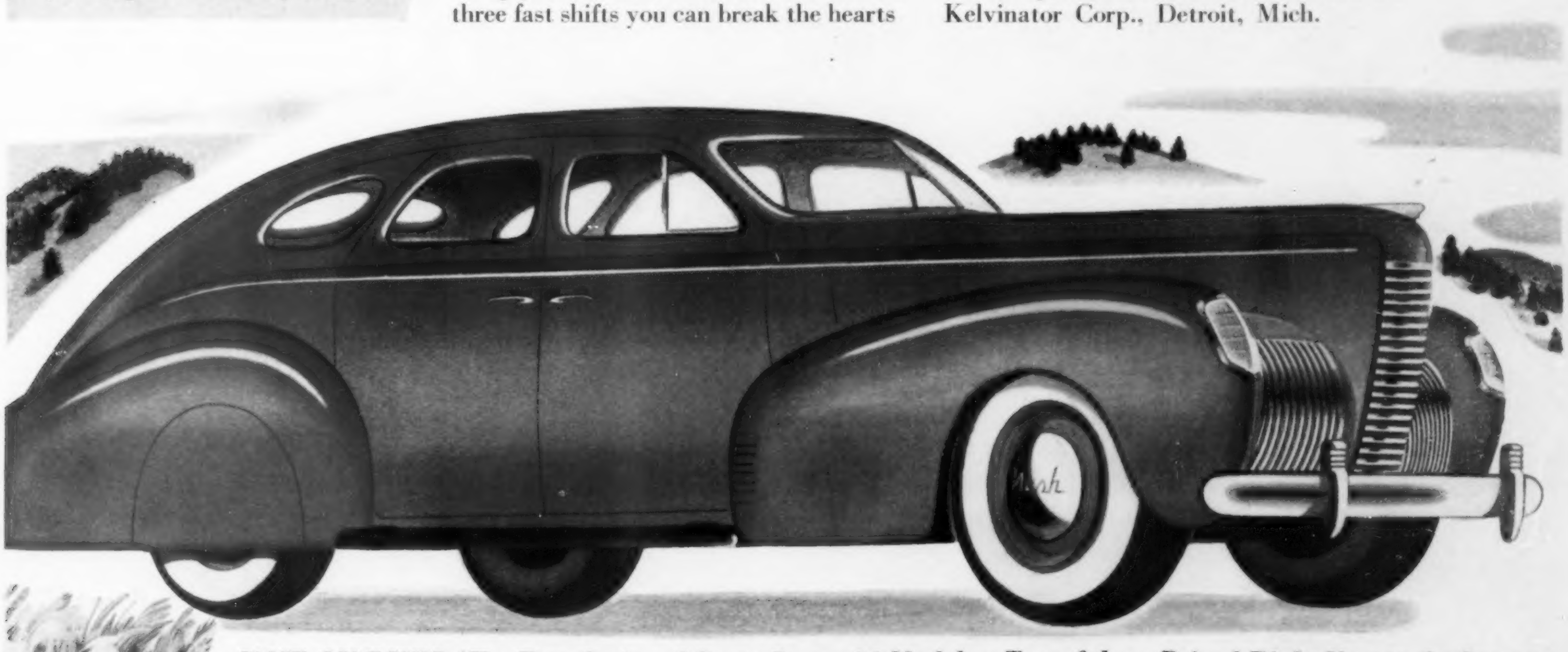
Just set that mysterious dial in front of you, and you can ride all winter long in the fresh, balmy air of June—*automatically* kept at your comfort level!

Ten of your old driving nuisances have been abolished. It starts, stops, shifts, and steers with new speed and ease.

Spacious interiors . . . seats like divans . . . exquisite appointments. Literally, a home on wheels . . . with even a double bed available!

It is, we believe, the world's most modern car. Certainly the most exciting! And prices are something to cheer about, too!

See your Nash Dealer. Drive this great car today. NASH MOTORS DIVISION, Nash-Kelvinator Corp., Detroit, Mich.



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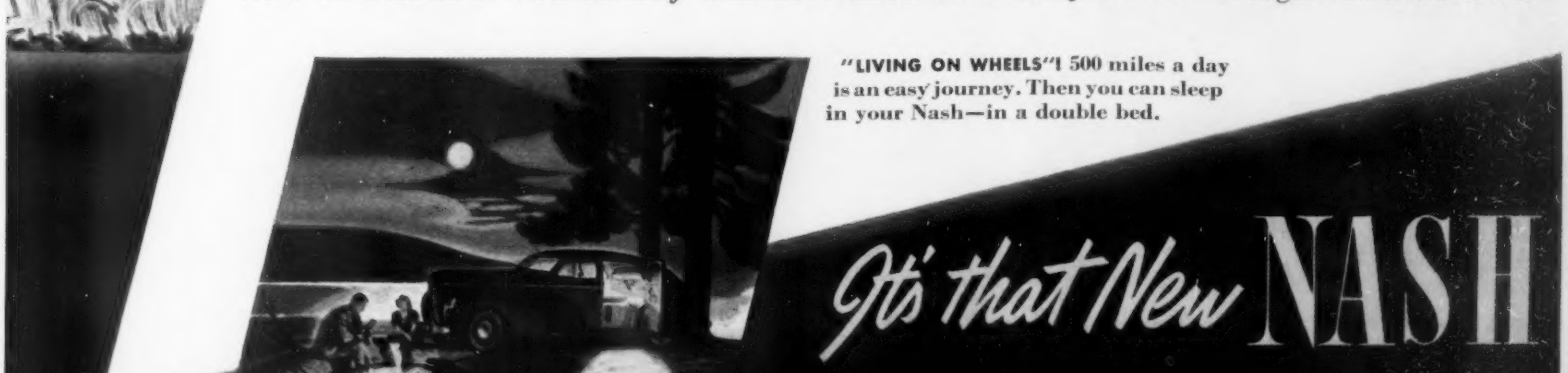

"LIVING ON WHEELS" 1 500 miles a day is an easy journey. Then you can sleep in your Nash—in a double bed.

G-E TRIPLE-THRIFT REFRIGERATOR. The gift with a lot of "give". G-E, first choice of millions, has the famous sealed-in-steel Thrift Unit with Oil Cooling. It's thrifty in price, current, upkeep. Can be purchased for a minimum down payment and as little as $5 00 per month.

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THIS year make yours a gift of the heart and *head,* something she really wants . . . and *needs.*

Give her a practical present . . . a General Electric gift she'll use . . . and *appreciate* . . . for years to come.

You couldn't choose gifts more thoughtful . . . or welcome. Because G-E gifts are gifts of freedom. They lighten household tasks . . . bestow added leisure. The suggestions shown here . . . and many more . . . are now on display at your G-E dealer's. You'll find his store the best possible Christmas shopping headquarters . . . with a wide assortment of more than 150 desirable gifts to choose from . . . prices from $1.00 to $1,000. A General Electric gift puts no strain upon Santa's budget. For the smaller gifts are most modestly priced and the major items are all available on the General Electric easy payment plan.

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G-E ELECTRIC RANGE. Any Santa Claus will be proud to present one of these beautiful G-E Electric Ranges. Three new thrifty G-E features: Tel-A-Cook Lights—5 Speed Calrod Cooking Units—Tripl-Oven (3 ovens in one). Can be purchased for a minimum down payment and as little as $5.00 per month.

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G-E RADIOFORTE MODEL G-95. No dial—no knobs. New built-in Beam-a-Scope ends need for aerial and ground wires. Keyboard Touch Tuning. Consoles priced from $39.95 to $200.

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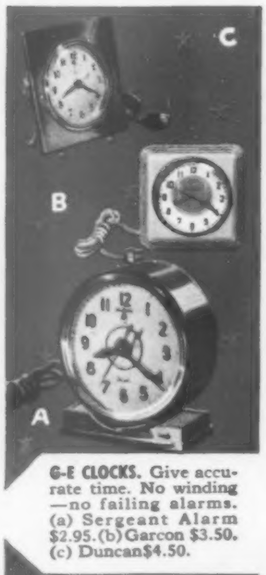

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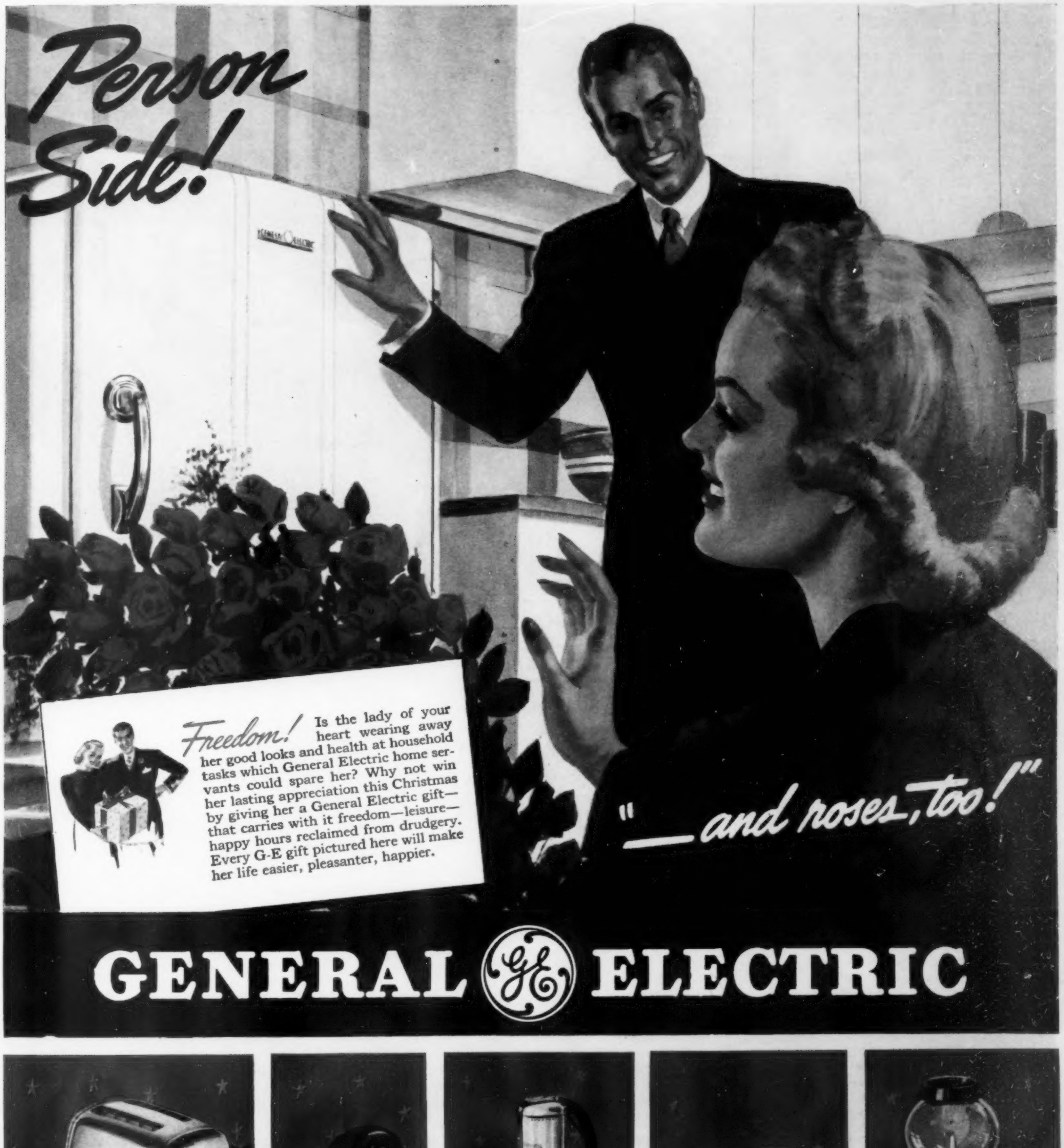
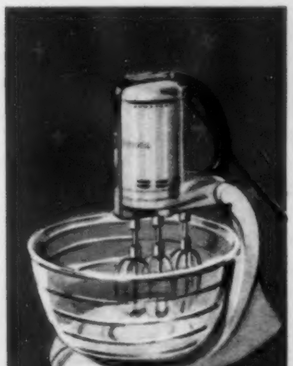

Person
Side!
"—and roses, too!"

Freedom! Is the lady of your heart wearing away her good looks and health at household tasks which General Electric home servants could spare her? Why not win her lasting appreciation this Christmas by giving her a General Electric gift—that carries with it freedom—leisure—happy hours reclaimed from drudgery. Every G-E gift pictured here will make her life easier, pleasanter, happier.

GENERAL ELECTRIC

G-E AUTOMATIC TOASTER. Set it—forget it—and have perfect toast. Toaster only, $16.00. Complete luncheon service, $23.75.

G-E IRON. Saves the arm, has automatic heat control, $8.95. Other models $2.95 to $9.95.



G-E MIXER. Smooth cakes, velvety custards without effort, $16.95. With Automatic Juice Extractor, $19.95.

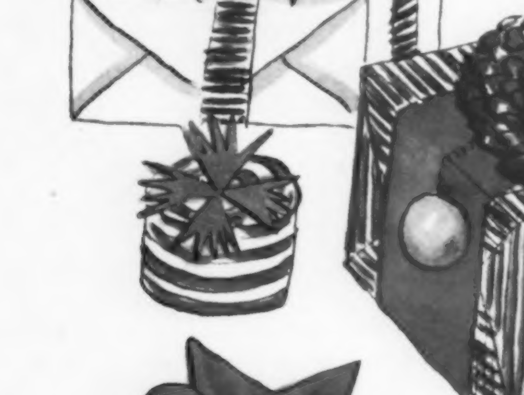
G-E TWIN WAFFLE IRON. More and better waffles. $8.95. Other models $5.50 to $9.95.

G-E COFFEE MAKER. Perfect coffee every time. In holiday gift package, $5.95. Other models $4.95 to $9.95.

Drawings by
HERBERT E. MARSDEN

"Let me help

EMILY SEABER PARCHER



IT IS much easier to do things without the children. Parents know that. Usually the results are better too, and there is less wear and tear on patience and temper. Yet there is something lost when we deny ourselves the help and coöperation of our little folk. It is an intangible something, like the Spirit of Christmas; a small something, yet so big and important that we would lose part of living were we to sacrifice it even the slightest bit.

To gain it, we must necessarily pay a price. Burned cookies. Badly made beds. Coarsely sewn seams. Plants dug up instead of weeds. At Christmas time this help and coöperation will bruise the fastidious soul even more, but to me there is something appealing about poorly wrapped Christmas parcels with last year's stickers all over them, and a slightly lopsidedly trimmed Christmas tree. And it is at Christmas time, particularly, that this desire to help becomes most urgent. Without it the child feels he is being denied part of his right to Christmas. With it the whole family makes the day into one of real joy and fellowship.

We started years ago making Christmas cookies together. Not that the children and I don't often have a cooky-making bee during the year, but Christmas seems the time to have an abundance to eat in the house, and cookies of course are important. So a week or two beforehand we plan it. The children chop raisins and shell nuts while I mix the dough. Then we all push up our sleeves, take our rolling pins and cooky sheets, and prepare to originate cooky goodies. The children decorate glittering stars, taking great joy in sprinkling on colored sugar crystals. We form crisp Santa Clauses with red buttons and chocolate boots, and little round cookies topped with tinted icing to resemble Christmas tree balls. Sometimes there are triangular Christmas trees with dots of round colored candies for decorations, and gingerbread brownies which we call Santa Claus's Helpers. Most of the results are for home consumption, but the choicest specimens we keep to pass around to the girls and boys who drop in frequently to see our Christmas tree.

ANOTHER thing the children love to help with is popcorn balls. They pop the corn while I cook the molasses syrup. When the corn has been mixed with this and allowed to cool slightly, the children shape it into balls and lay it aside to harden and finish cooling. Then comes the fun of wrapping each ball in wax paper and tying a bright red ribbon at the top. You, who have always bought your popcorn at the store, try popping some at home this Christmas and see how much fun it is! Electric poppers are very inexpensive and do a surprisingly good job. Then, instead of buttering the corn, try making corn balls. They are easier to make than to describe.

If you want to go one step further and create an attractive Christmas remembrance from the whole family, try an evergreen popcorn-ball spray. Choose an attractive branch of evergreen—preferably spruce—two to three feet in length. At various places fasten on eight or ten wrapped popcorn balls, tie a red crepe paper bow at the cut end of

with Christmas!"

the branch, together with a greeting card, and you have a gift pleasing enough for anyone, yet delightfully simple and inexpensive.

While they are still in the kitchen, so to speak, how about allowing the children to stuff some dates? This is one of the easiest, most satisfactory ways of preparing Christmas sweets that I know of. I usually buy the unpitted dates, because cutting out the pits opens up the fruit much more satisfactorily for filling.

It is a simple matter for either of my children to take out the stones, and as it is much more fun to do the actual filling, we have a system of "turns." Usually both children start opening up a number of dates while I prepare the filling. For variety the children have a go at cracking and picking out walnut meats, for we love dates stuffed with walnuts. When we have a number of dates ready, both children fill for a time and roll them in powdered sugar. After a while the dates get used up and then the "turns" come in. One child pits the dates while the other fills them.

Last year I invented the most yummy filling! Plain confectioner's sugar fondant mixed half and half with peanut butter. Sometimes I tuck in a peanut too. Then, for further variety, we roll part of the plain-fondant dates in pulverized nut meats instead of sugar. A snip of ginger in plain fondant gives those who like it a pleasant surprise. Only do leave a bit of the ginger sticking out so those who don't like it will know!

A small box of stuffed dates is always good to have on hand for a last-minute gift. Home stuffed dates are far superior, I think, to the machine prepared ones, and you can use your ingenuity in thinking up different ways to fill them. Then too, in our house, it has become one of the things to do for Christmas and one of the preparations the children like best.

I THINK the "help" I was most reluctant about accepting from my children at Christmas time was that in preparing gifts. I had always taken great pride in my bundles. I liked to wrap them artistically and individually, yet small hands had difficulty in tying dainty bows and small minds would not accept my ideas of conservative decoration. One year I thought of the idea of saving the bright papers and ribbons from gifts previously received. These I put in a special box which I reserved for the children. When the next year came around I allowed the girls to do up all the presents they were to give away. I bought packages of cheap stickers so they could use all they wanted. With surprisingly little help from me they turned out remarkable specimens of gifts half covered or about to pop any moment from their wrappings. But we handle them carefully and usually manage to get most of the right gifts to the right people, although one year we had quite an experience in doing this. So great was my younger daughter's enthusiasm for gift-wrapping that she did up a dozen or so of her own personal belongings. When Christmas morning came I was astonished and amused to see a tiny broken doll going to Grandma, a scrubbing brush to Grandpa, while a great-aunt gleefully accepted a much used toothbrush.

Last year our preparations for Christmas spread out into new channels. We made the wreath for our door and a spray for the mantel. I had heard some of my friends speak of making their doorway decorations, but I thought only clever people did that. When we actually came to doing it, however, we discovered that it was not only easy but fascinating, and much more satisfactory than going to the store and buying a ready-made wreath or a spray of pine.

The thing started when my husband brought home from Vermont a load of spruce

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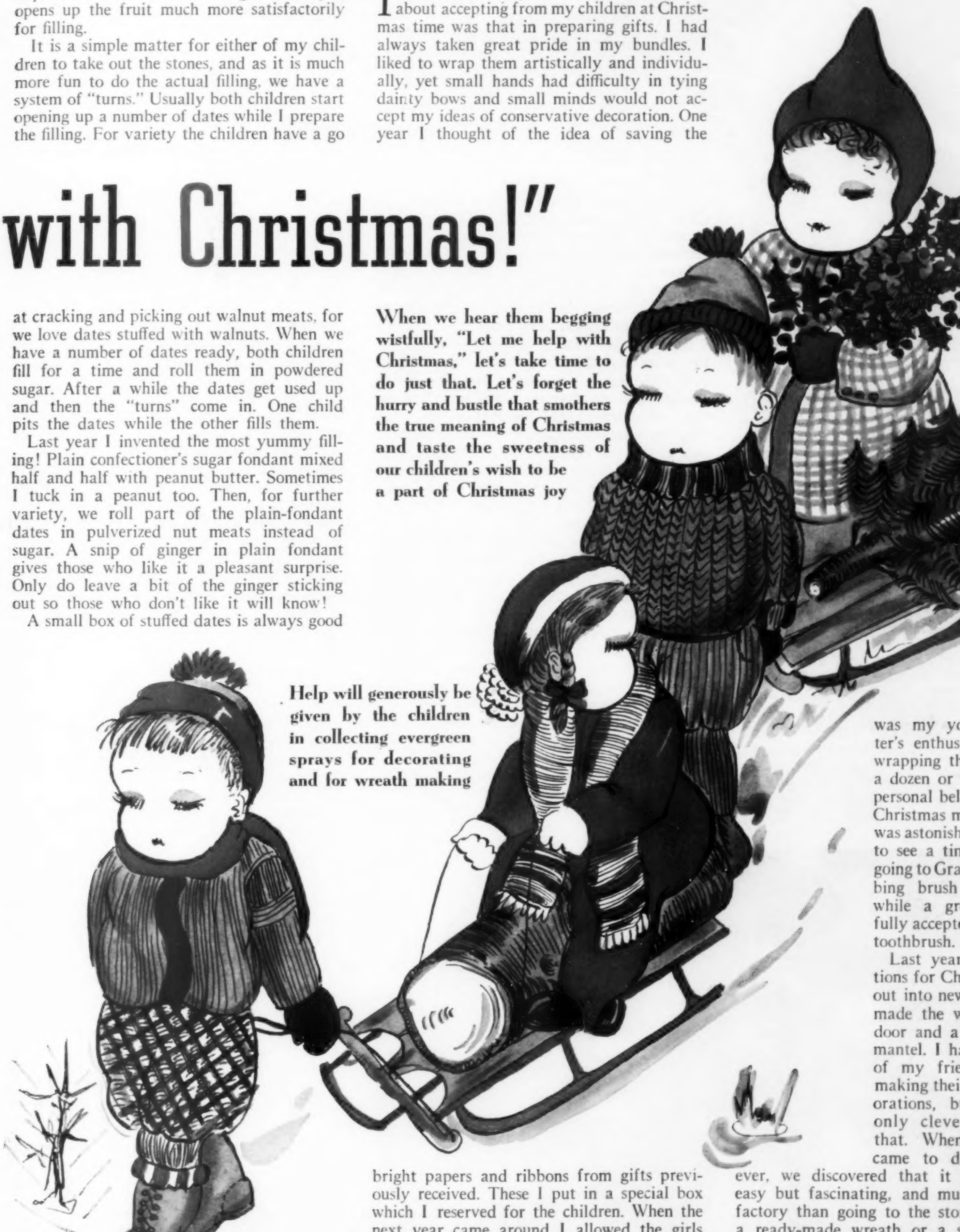
When we hear them begging wistfully, "Let me help with Christmas," let's take time to do just that. Let's forget the hurry and bustle that smothers the true meaning of Christmas and taste the sweetness of our children's wish to be a part of Christmas joy



Help will generously be given by the children in collecting evergreen sprays for decorating and for wreath making

The Brotherhood of Bells

BEATRICE PLUMB

SNOWED under with Christmas cards! Yet, of the hundreds received, only one could so set the bells of memory ringing in my homesick heart! Simple, artistic, hand-made, it bore the photograph of a tower-less carillon, and the cordial invitation, "Come to Old Alfred University in the hills of Allegheny—and hear our buried bells ring!"

Buried bells! Like a flash my mind leaped the years and the ocean, and I was a wide-eyed child again, listening to my little Welsh mother whisper that on Christmas Eve all the buried bells rang! No matter how deep they lay beneath the still earth or the restless sea, on this one mystic night of the year their faint, muted tones could be heard . . . ringing . . . ringing. . . . And now, since I was going on six, I was old enough to stay up late and hear them.

We dodged the carol singers in the English lane to steal hand-in-hand under the frosty stars to a mound in the meadow where all summer long the archeologists dug up my daisies. But with the first frost, the spading and sifting stopped and the Abbey Mound was ours again.

"Listen!" my little Welsh mother whispered, her ear close to the frozen ground. I knelt beside her in the blue-velvet night, the turf cold as Abbey slabs, wraiths of dead incense haunting the upturned sod, stars above like a million altar candles, and all about us the still peace of ancient sanctuary.

"Hush! Don't breathe, even. . . . *Now!* . . . Hear them? . . . Hear their faint ringing?"

Of course I heard them! Deep, deep under the mound which had once been a great Holy House, the noble bells, buried so that Henry the Eighth should not seize them, were ringing: "O, come ye. . . . O, come ye . . . to Bethlehem," in glad chorus with their free brothers in steeple and tower.

Sweet bells of memory! But they were drowned out by a more insistent peal from the card in my hand. . . . "Come to Alfred, in the hills of Allegheny . . . and hear our—" Alfred! The very name set the bells of memory ringing again.

That memorable Christmas Eve it had seemed as if the Miracle of the Manger were all about us as we stole back across the white English fields. We rested on the hill to look down on the lights of the little home village that had once gone to bed when the curfew rang. Now, peals and chimes swept into it a rainbow torrent of bell music, rushing from a dozen dove-gray church towers. Beneath one of them was King Alfred's font to which he had brought his vanquished foe, the fierce pagan chief Guthrum, to be "Christen-ed"—the royal Alfred, himself, standing as his sponsor. A historical peace pact that had not been broken!

Up from the valley rose the exultant Christmas chimes, but through all their clamor I still seemed to hear the faint peals of the buried bells under the mound. What had *they* to ring for?

"There's magic in bells," explained my mother. "Magic in their music, magic in their souls, magic in their very metal. It's part of a bell's magic to make all men brothers. So, buried or not, they just have to ring a welcome to the Little Brother of All Mankind." She always called Him that.

All the way down the valley path, guided by the yellow glow of the ringers' lanterns,

[*Please turn to page 56*]

Drawing by THEODORE KELLER

The beautiful carillon of old Alfred University in the hills of Allegheny. Professor Ray Wingate (center), carilloneur, adjusting the wires for a recital. Professor J. Nelson Norwood, President

One Rose Bud

JANE SCOTT

Sketch by Harrie Wood

I spent six weeks in a hospital last spring. It was a nice hospital; nice food, nice nurses, nice doctors, nice operation—from the standpoint of the hospital staff. But however nice the whole interesting experience was, I am sure I should never have come out of it alive had it not been for the flowers. The flowers were the high spots—from the great sheaf of white roses that greeted my returning senses on that first awful day, drowning with their fragrance the odor of the anesthetic, to the tiny bunch of dandelions tied with a blue ribbon, sent by the unusually thoughtful little four-year-old at our house.

It was the psychologist who sent the white roses. He knew that any color, no matter how beautiful, is too heavy to be borne at that time. White flowers seem to float and never settle down to smother one.

But the highest altitude of the whole period was reached through the thoughtfulness of an inspired friend who sent a lovely bud vase to my bedside one morning just as I was beginning to "take notice" and thereafter, at intervals of twenty-four hours as long as my hospital visit lasted, one perfect rose bud.

All that day on which the vase came, I longed for something suitable to put in it. Toward night Nurse snapped off a full-blown tulip from a potful that had arrived that morning and placed it triumphantly in the dainty, slender throat of the vase. It didn't fit and I cried. That surprised me because I am not given to tears. Nurse was so flustered that she hastily fastened the tulip back on its stem with adhesive tape, then wiped my eyes with a piece of scratchy gauze and, with a pat on the shoulder, said, "There, there, don't cry, dear," as if I had been a hurt baby.

I was very glad of the incident because it revealed that she was really human and a darling under her uniform. Up to that time I had supposed she was white linen and starch all the way through. I didn't tell her I was probably crying because I had looked too long at twelve wide-open, floppy, orange and red tulips. One of the many things I learned at the hospital was never, never to send tulips to a sick room. In over-heated air they open wide and lose their neat, trim appearance, flopping like Raggedy Anns.

And I never send red flowers, unless I have seen the patient and know that he is in need of a badge of courage and cheer. During the first week he has probably overworked his courage and doesn't expect ever to be cheerful again. After that he needs soothing, and pastel colors are safest.

When my first pale pink rose bud arrived I unwrapped it from its swirl of waxed paper and placed it in the little vase myself, forgetting my fingers were too weak to hold a spoon. Its lovely waxy petals curled tight like a baby's fist, and there were nice prickly red thorns on its stem and cool green leaves. I told Nurse that if she would bring me something that would taste as delicious as that rose bud looked, I'd eat it for her without protest. But she couldn't find anything and continued to look stern over untouched trays.

She let me hold the pink bud in my hand when she changed the dressings that night, and with the soft petals against my cheek like fairy fingers, I forgot to groan. I slept with the rose on the table as near my pillow as possible, but when I opened my eyes next morning the petals were falling! I pushed the buzzer so hard Nurse came flying. I asked in a trembling voice if she would please fasten the petals back with adhesive tape as she had the tulip. She said she didn't think it would work and hastily gathered them into one of those extraordinary white enamel containers shaped like a bean that she tucked under my chin every morning during teeth cleaning maneuvers.

The second bud that came was white with pink touches; and then appeared the yellow bud! It was the very loveliest rose bud I had ever seen—luscious, cool, primrose-yellow, with creamy petals softly, peacefully folded over its gold heart. I began to eat that day, because it seemed wicked to annoy Nurse over so trivial a matter as food in the presence of perfection.

After the yellow petals and the dainty red ones were added to the pink and white in the bean-shaped basin, that now rested on the window sill in the sun, I was in a panic. I knew there were no blue, lavender, or purple roses, and I looked forward to an empty vase and blank days. But I had forgotten that there are variations of color and different varieties of roses. One by one they appeared at twenty-four hour intervals, and then they started again at the beginning.

When I was able to have my bed cranked to that oblique position so much approved by nurses, I would bury my fingers in the kaleidoscope of color in the bean-shaped receptacle, letting the softly faded petals drift slowly to the counterpane and sniffing their faint fragrance as I picked them up and restored them to the basin. This became the chief occupation of fingers too weak to hold a book, and of a mind which was still too tired to grasp a thought.

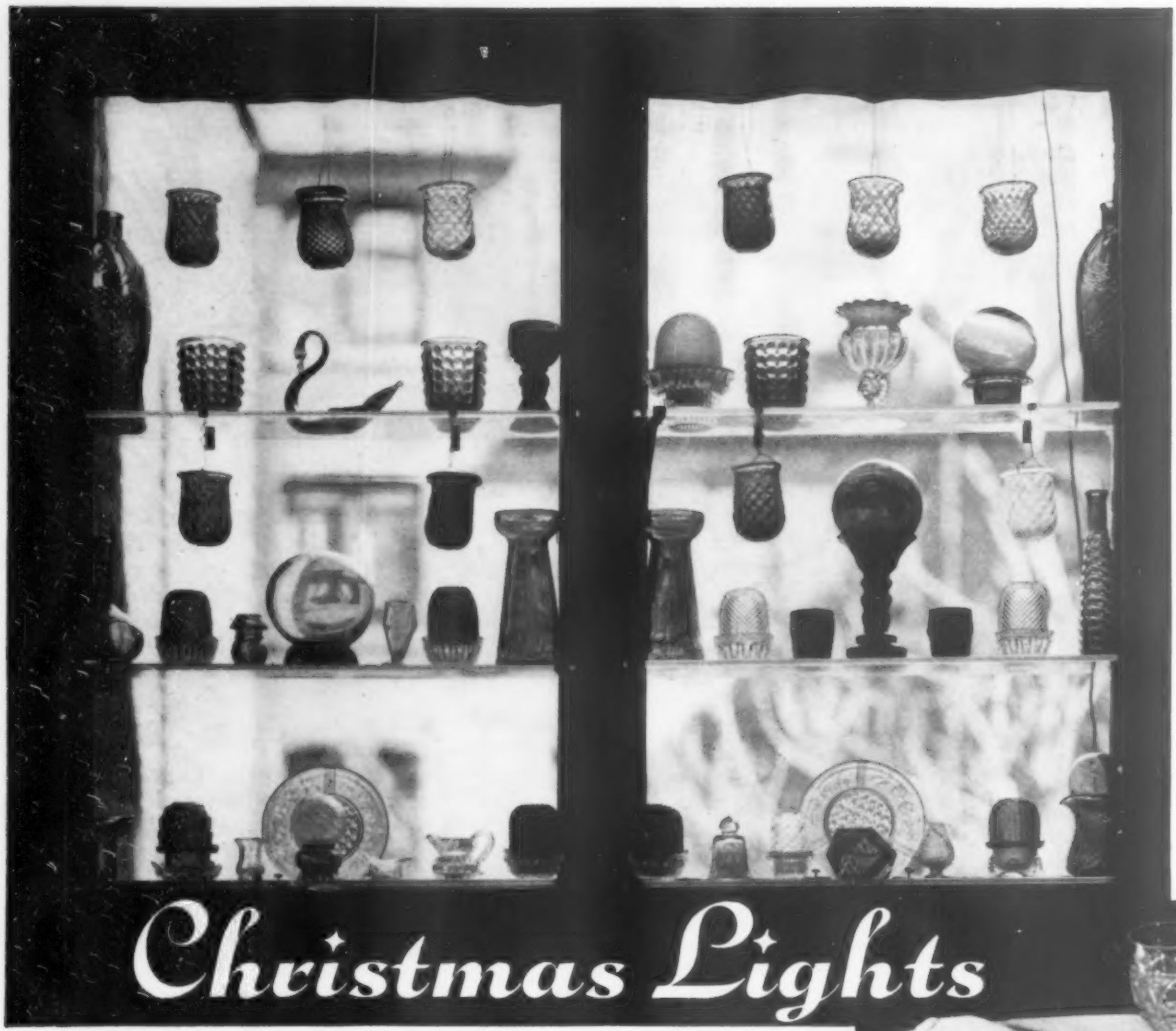
The day I left the hospital the grand climax arrived in the shape of a huge bouquet of white, pink, yellow, and red roses. Nurse took me to the children's ward in a wheel chair and I placed one bud on each little pillow—just enough to go around.

The bud vase came home with me, for I couldn't part with it; nor could I leave the dried petals behind. I placed them in a Chinese-blue rose jar, and added the proper spices to preserve them. For the rest of my life, whenever I am inclined to be bumptious, I can remove the cover and sniff the fragrance that will remind me of from what depths those petals raised me!

And now, when any friend of mine is sojourning in a hospital, I say with rose buds at proper intervals the message I wish to send. Florists are really the most friendly and understanding people in the world. I suppose constant association with flowers makes them that way. Provided their delivery service includes a daily visit to the hospital, I have never found one who objected to the bud-a-day idea, at no more cost than the price of the flowers that are delivered in one bunch.

And *don't forget the vase*. Nothing is more forlorn than one rose bud in the conventional hospital vase that must do duty on all occasions and for all kinds of flowers from tall gladiolus spikes and massive chrysanthemums to simple little garden blossoms like bachelors' buttons and zinnias. Flowers do talk no matter how you send them, but the sweetest whisper you can convey to a sick friend whom you love very much is the message sent in the form of a bud vase and a bud a day. A rose jar for the faded petals might be added.

Christmas Lights



HANNA TACHAU

CHRISTMAS lights! What memories they evoke of other Christmases in the far past! For these are not ordinary, up-to-date Christmas lights, pampered with electric devices and maneuvered by a push-button. These are quite different. Some of them are almost as old as our country and all of them depend for their charm upon color and the sparkle and brilliancy of old glass.

These lights cannot be had for the asking. They represent many anxious days of seeking, many heart-breaking disappointments, and certain monetary sacrifices. But to me they are worth it, because the fun of collecting lies in suffering regrets, in coveting, in vain searching, as well as in the joy of the chase and the triumph of possession.

I came upon my first Christmas light in a dim little antique shop off the beaten track. The bit of glass was grimy and covered with sticky oil and looked so altogether disreputable that had I not recognized that it was a blown piece and that glints of rich color gleamed through the grime, I would have passed it by. But I guilefully suggested to the old gentleman of the shop, who asked but a few dollars for it, that he should clean it for me and I would call for it the next day.

Now I was not altogether sure that it could be cleaned, that beneath the dirt it was not cracked or perhaps, worst of all calamities, it might not be "sick" glass. The next day I returned to examine it; if all was well, to buy.

The old dealer pretended not to recognize me. He asked blandly what he could show me and when I reminded him that I came for the piece of glass he had cleaned for me, he shook his head. "I can't part with that," he said. "Why, it looks beautiful now that it is clean. I showed it to a friend and he said it was a very early Christmas light and I should keep it and hang it in my window at Christmas time. Everyone will come to see it when it is lit!" And no bribe or cajolery could make him change his mind.

That was the beginning of my penchant for these little glass hanging lamps. Long ago, I had come under the spell of color—the radiant color of old glass! And what is more rare and rich and glowing? What more gay and decorative? My display window, with its varied pieces of old colored glass, presents a veritable glory spot, however pensive and gray the day. The very sight of it puts me in a merry mood. But I decided that now I would devote all my collecting efforts to old glass Christmas lights—blown ones when I could find them, for they are the oldest and rarest, though I was not averse to the later pressed type which are attributed to Sandwich fame. I wanted them in every color.

Very little is known about these

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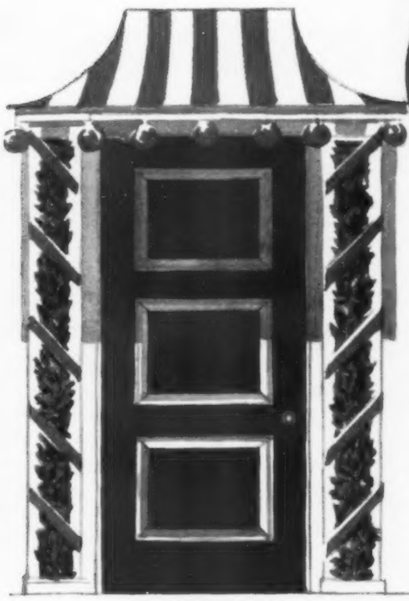
A bright holiday window of old colored glass gladdens beholders within and out the house by gleams from hanging lights and those of domical shape—red, green, yellow, and blue

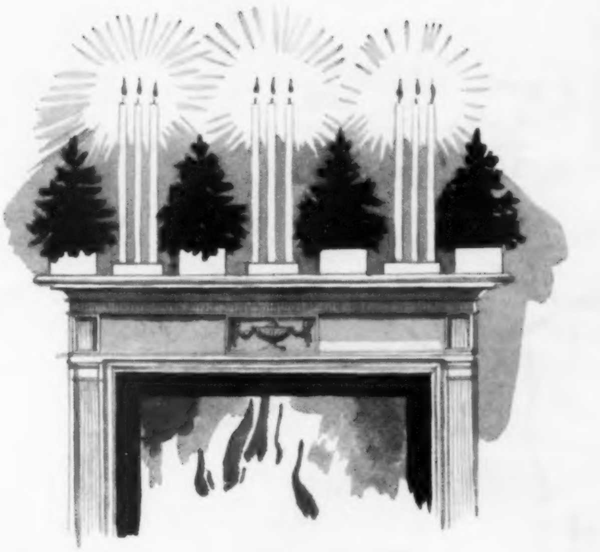
For festive table centerpiece, these antique Christmas lights encircle an old silver ball reflecting their colors. (Christmas cloth of fir trees appliqued, from Mossé, Inc.) Above: Early American covered light and its candle. Right: Unique four-candle pressed glass lamp

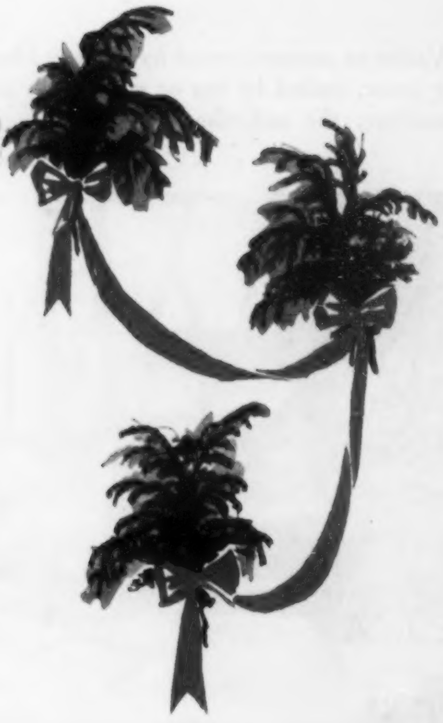
Photographs by F. M. DEMAREST

Christmas Ideas



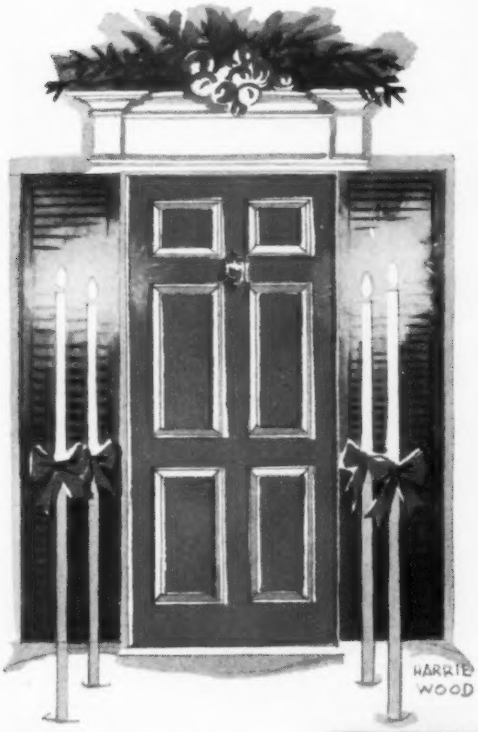
A carnival canopy of strips of red and white oilcloth, big red balls. Laurel laced on trellis

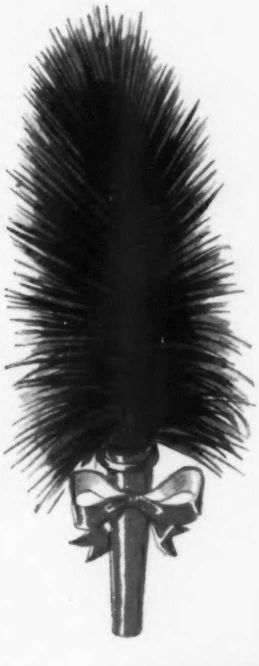




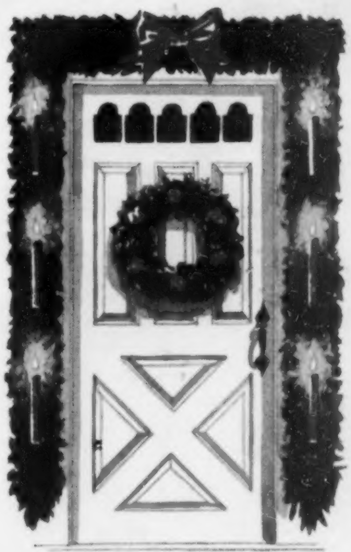
Boughs of hemlock and juniper held in place by bows and festoons of red satin ribbon to fill a spacious or difficult wall

All white and green. White bases for the trees and groups of candles to stand in a green and shining row on the Christmas mantel



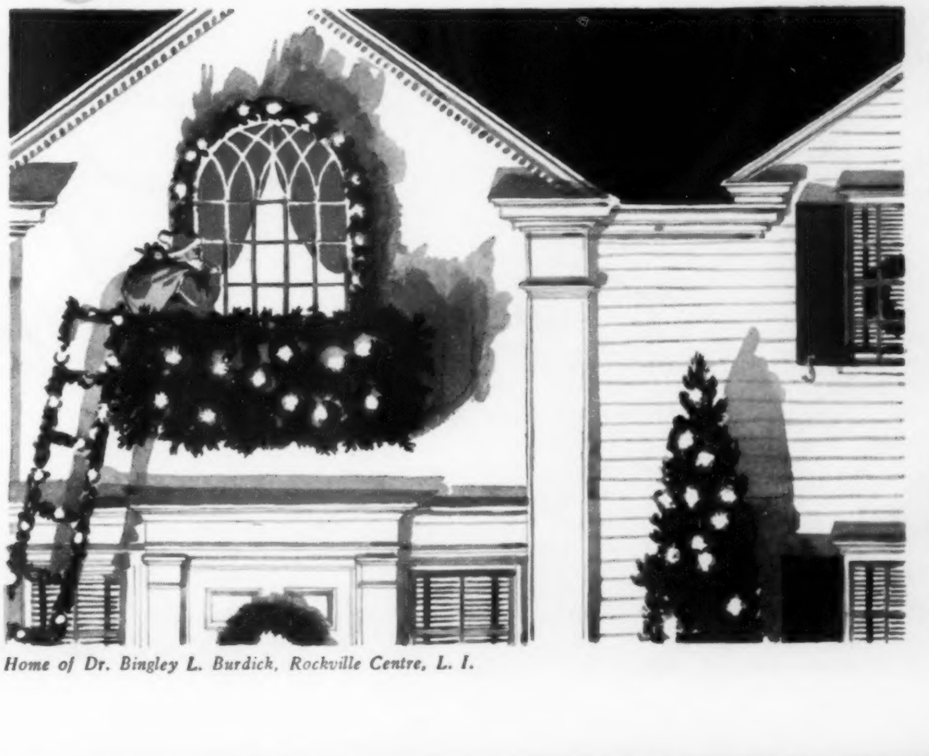


Single branches of long leaf pine held in cornucopias of red metallic paper fastened with red satin bow and a large brass curtain ring



Long mailing tubes hold candle bulbs in rows beside the walk to the house. The red bows are oilcloth. A big cluster of bright Christmas tree balls and boughs of evergreen over the cornice of the door

Laurel roping on a wall board frame. Christmas tree lights in candles made of red mailing tubes gleam around an old-fashioned doorway



Old St. Nick himself climbing a lighted ladder to an evergreen balcony. A charming treatment of an architectural detail of the exterior of a home

Home of Dr. Bingley L. Burdick, Rockville Centre, L. I.

Sketches by
HARRIE WOOD

Winter or summer, swept by gales or blanketed by snow, cooled by fog or warmed by blessed sunshine, the soil—the holy ground—endures

Be Good t

Carl Berger

to the Ground

—for the ground is holy! It is origin, possession, subsistence, and destiny

A Christmas Sermon for Gardeners
by the REVEREND R. S. KELLERMAN

It is a fine old legend, that of the shepherd in the desert, whose active young mind turned him aside to study the strange phenomenon of the bush that burned and was not consumed. But, instead of his bold assumption that he could unravel the mystery of it, he must have received the shock of his life when, without seeing any one, he heard a voice say to him, "Put off thy shoes from off thy feet, for the ground whereon thou standest is holy ground!"

I have wondered a great deal about the meaning of the word "holy" in this legend, and have sometimes asked whether we should ever tread "holy ground" with shoes on, or only with bare feet. And, is some ground holy, and other unholy, or just not holy? I understand that there is land that is spoken of as good and some that is called bad; some that is rich and some that is poor; some wild and some cultivated. But none of these categories has any moral quality. None of the soil is morally good, and none of it is morally bad; mud has no conscience. The reference to land as good or bad, rich or poor, refers entirely to its producing qualities. I suppose there is ground called "holy" because of its association and use. That ground in the Arabian desert was most likely "holy" because the feet of the voice of God walked there. The ground of every cemetery is "holy"—not of itself, but because our beloved dead lie there. The cemetery is called "God's Acre" because our dead lying there are in God's holy keeping.

But there may be another meaning of the word "holy." I have just looked it up in the dictionary and find that "holy" originally meant "whole, all, everything." That suits me, for it does appear that the earth, the ground, is everything to us. It is origin, possession, subsistence, and destiny. I may be wrong, for I usually am, but I venture the assertion that the ground, the soil, is the source of all we possess, of all we do, and of all we are, speaking generally, not absolutely. The earth is the mother of all life, all living forms and things, not omitting all the races of mankind. The soil comes nearer being totalitarian than any political dictator who struts about upon life's stage for a little while and then disappears forever, without having realized that he was not the whole show. It is the earth that endures, has endured, will endure—always.

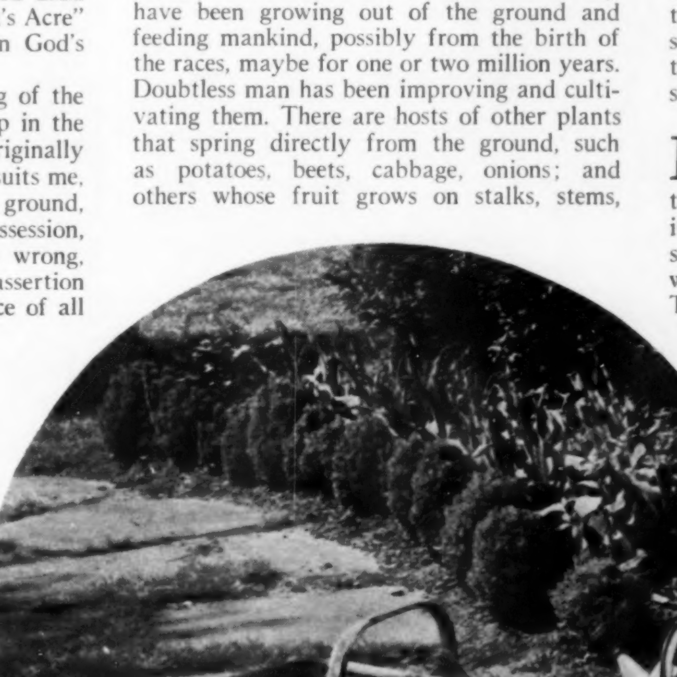
The earth is the show and the show goes on. The soil is the origin of power, the source and sustenance of life, and it seems also to be the aim and end. Man is not the "lord of creation," however much he assumes to be. On the contrary, all are sons and daughters of the soil—dust, dirt, mud. But even so, man is pretty good stuff—the best there is. Nature, or the God of Nature, did a mighty good job in creating man out of the dust of the ground; but he left plenty of room for man to improve himself. And here arises my thesis. Since the ground, in its turn, did a good job in the creation of man and yet left plenty of room for improvement, man, in his turn, should be good to the ground and improve it, so that, by the power of the ground, man may vastly improve himself. The garden, therefore, and the home as well, is not an attainment in itself; for while the garden is an attainment, it is also especially a means of a greater attainment; and that greater attainment is the building of man, the making or the mind for the grandeur and enjoyment of mankind through all time.

But to get back to the garden and the home. I am speaking not of my garden only, nor of all gardens, nor of all cultivated lands; but of *all* lands in general, including untamed, wild, rich, poor lands. They all have their places, and all play their parts in this baffling thing that we call life, man, home, and civilization. I call your attention to the fact that the ground furnishes everything we eat. Here are the three great "breadfoods" of the world—rice, wheat, corn. They have been growing out of the ground and feeding mankind, possibly from the birth of the races, maybe for one or two million years. Doubtless man has been improving and cultivating them. There are hosts of other plants that spring directly from the ground, such as potatoes, beets, cabbage, onions; and others whose fruit grows on stalks, stems, vines, bushes, and trees. They all grow out of and live upon the soil, and they perish when the soil fails. They all derive their living, growth, maturity, substance, flavor, color, and all their elements from the soil. It is the same with all the meats—beef, pork, mutton, fowl—and the other animal products —butter, milk, eggs—that comprise the food on our dinner tables. They come directly or indirectly out of the ground. All the vitamins, of which so much is said and written nowadays, are in the soil. They grow up into the grains, vegetables, fruits and flesh, and being in them are eaten and taken into our systems. The ground omits or forgets nothing. It furnishes substance, flavor, aroma, adornment, and medical supplies. The ground is a veritable warehouse of supplies.

It is the same with our clothing. All we wear to keep us warm or keep us cool is either directly out of the ground or only a step or two or three removed from it. Cotton and linen are routed most directly from the ground; wool, hair, and furs are from the ground with an animal sandwiched in between; silk is from the silk-worm that feeds upon the leaves which grow upon the trees whose roots find food within the ground. It is the same with the houses that shelter us, the beds in which we sleep, the furniture and carpets, the fire that burns on the hearth, the churches in which we worship. All of them are out of the earth, the ground, the soil, aided and assisted by the atmosphere, the balmy rays of the sun, and the gentle showers of heaven.

I am so convinced of the entireness and sufficiency of the ground that I am led to inquire what the ground is and whence it came? The natural answer seems to be something like this: Time was when there was no ground, no soil, such as we now have. That was when the earth was young, perhaps when it was molten rock, soon after it was flung off into space from some larger body, to take its place in our planetary system, and rotate in annual cycles around the sun. How long ago? No one knows. Maybe a billion years ago. As it whirled in its orbit, through unbounded space, during aeons unrecorded, subjected to heat and cold, to ice and snows, to rains and winds, to storms and blizzards, gradually the outer rock-rim of the earth decomposed, disintegrated, and was washed down into the river valleys, there to rest and become earth, dirt, soil, the mother of the life of all the living forms and things and beings! The grandeur of it all overwhelms me. I am humble. And I too hear the voice, and I put my shoes from off my feet. The ground is holy, all

[*Please turn to page 84*]



K. Boblen

H. E. Marsden

Black Star

Nesmith

Nesmith

Lionel Green

A LITTLE NIGHT MUSIC

Excerpts in this article from "A Little Night-Music" by Gerald W. Johnson reprinted by permission of Harper & Brothers

"What this country needs is more bum music!"

So states flatly Mr. Johnson, a man who by his own confession is only slightly more musical than a wooden cigar-store Indian, but whose gay, refreshing little book, "A Little Night Music" (Harper's $1.50) has gone into a third edition and will, we hope, go into many more from the great giving of it for Christmas gifts to American homes!

Mr. Johnson is a newspaperman who has taken up the flute as an avocation simply because music appeals to him as one of the greatest forms of sport. His book destroys the cant that makes of music nothing but a cultural art, and will, we hope, send a host of amateurs back to their pianos, organs, oboes, flutes, saxophones, and piccolos! He writes:

"I do not merely admit, I proclaim that I cherish no desire to do good, no ambition to contribute to the advancement of the art of music, no wish to compound ancient disputes, or establish an era of brotherly love. . . . I sing the ruthless amateur, the loud and unabashed amateur, the irresponsible and irreverent amateur, who plays music for no good purpose, but solely to the base and sordid end of having a grand time. . . .

"When I was a boy it was part of the destiny of the American female child to spend countless hours incarcerated in the parlor, pounding the piano. This torture was inflicted with as calm an indifference to the feelings of the victim as was the binding of the feet of the Chinese female child, and for the same purpose—to increase her social prestige when she grew up. For in those days the music intended to smooth the ways when a party was launched had to be handmade, and the girl who was not competent to assist in its making was socially disabled. . . .

"Today that is no longer true. . . . The child with no real liking for music who, nevertheless, had to learn to play the piano was a truly pitiable figure, and her release is no inconsiderable triumph of modern science. . . .

"The radio very efficiently supplies all the party music necessary; thus it has released from the necessity of learning music those thousands of people whose real interest is in the party, not in the music. This obvious boon to parties has worked to the damage of music as a profession, but it may be plausibly argued that it has worked to the advantage of music as an art by drawing away from it people who are not interested in it as an art, but only as an adjunct to social gaieties.

"And those who remain faithful are unshakable in their devotion. I do not mean the born musicians, to whom music is life, but such amateurs as we are. Nothing can deter us, because our motive is low. It is not the praiseworthy motive that drives many people to suffer through innumerable classical concerts, to wit, the acquisition of culture. It is not the altruistic motive of contributing to the pleasure of others by playing while they dance. Still less is it the pious motive of enriching and adorning religious services. Our motive is nothing more than the unexalted desire to have a grand time. But this is the most durable of all motives; there is not the least reason to fear that mechanized music will have any effect on it.

"And if we are slightly insane, we have

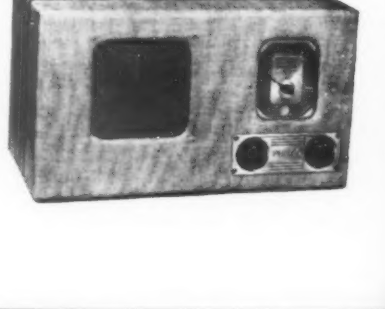
[*Please turn to page 77*]

Nesmith

Black Star

A musical instrument will provide many hours of fun for children and adults as well, even though they be rank amateurs. However, if one is not blessed with talent, he can still enjoy his favorite music via radio or phonograph

Portable Victrola and RCA Victor radio. Far right, Philco portable



No Place for a Piano? NONSENSE!

Gone are the "Model T" styles of yesterday, and in their place smaller, moderately priced types that will fit into any home

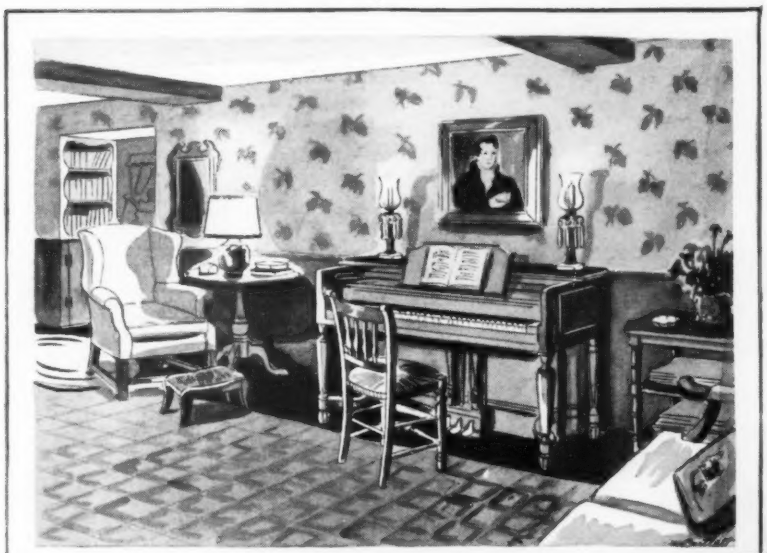
An uninteresting long wall can be broken up nicely by a piano like this Early American console centered between wall groupings of furniture, below. Story and Clark

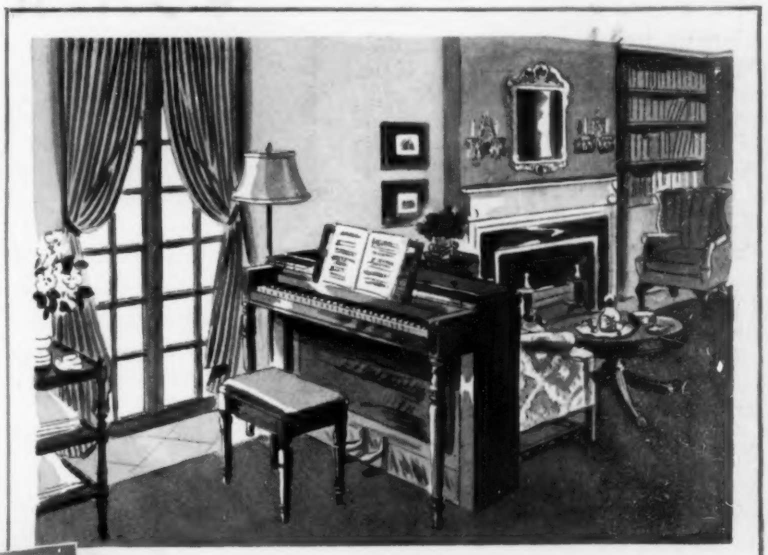
WHEN I was a child, like hundreds of other protesting offspring, I was forced to sit hour after hour taking piano lessons and practicing. My fond parents evidently suffered under the delusion that I would turn out to be a virtuoso. Nowadays, fortunately, parents are far more intelligent. They know that, more often than not, virtuosos are born, not made, and that piano playing, just the plain, average run of piano playing by the always-was-and-always-will-be amateur, has a very different importance. It is important for two good reasons: it is a social asset, and it has definite cultural value, if one wishes to be serious about it.

We have finally realized that home is a pretty nice place to spend our leisure hours, and pleasant buffet suppers, parlor games, and music, the home-made kind, have come into their own again for this back-to-the-home entertainment trend—music particularly. And schools, too, are taking up music in a big way. Ten million children (and that's about one third of the child population of these United States) are now offered some opportunity for musical experience—piano or other instrument—while they are in school.

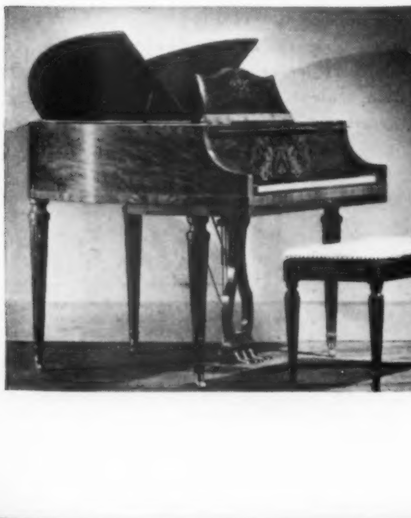
But to get back to pianos, do you remember the Model T in the days when you were just beginning to watch the Fords go by? All right. Do you remember the Model T pianos? They were either huge black grands, fit for a concert stage, or they were amazing upright affairs, which definitely called for a lambrequin made out of Grandmother's old Paisley shawl and a bunch of wax flowers, wasting away under a glass dome. In size, shape, and color these had no relation whatsoever to the dimensions of the average room or the furniture that had to go into that same room along with the piano. And, in addition, they cost so much that you had to be a bloated bond-holder or a scoundrel who paid for the piano instead of everyday grocer bills, if you aimed to acquire one. Where are they now? My guess is that most of them are sitting quietly and contemplatively on the cement floors of storage warehouses or in cold garages—and that's where they belong! For though it took a mighty long time, someone did finally have a bright idea and realized that pianos didn't have to be giant grands, or lugubrious uprights, and didn't have to cost a fortune. Their chief purpose was to bring fun and pleasure and delight into the homes of the many, rather than expert musicianship into the homes of the few. And so today, you can have a piano, really excellent musically, that costs what you can afford to pay, that takes up a minimum amount of space in your smallish living room, and more than that, a piano that in its design has some relation to the rest of the furniture in your room.

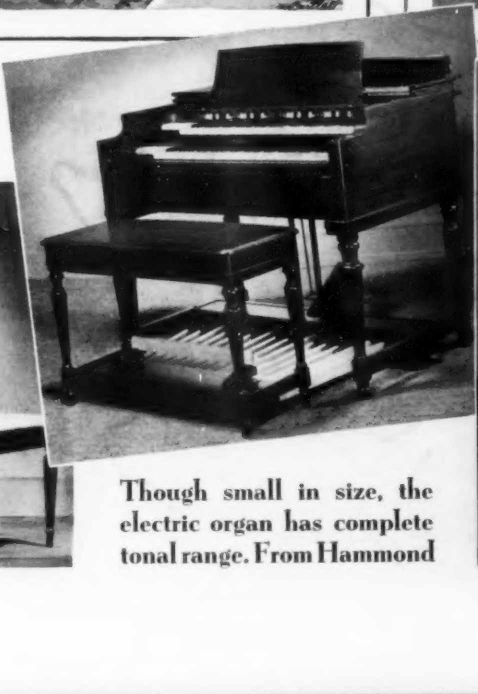
Many of the new small pianos have a full 88-note keyboard. Some do not, but are perfectly



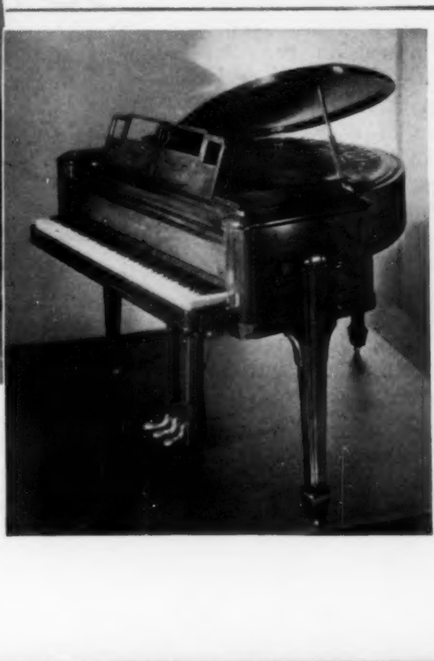


The grand piano too has appeared in new size which is exceptionally graceful. Wurlitzer



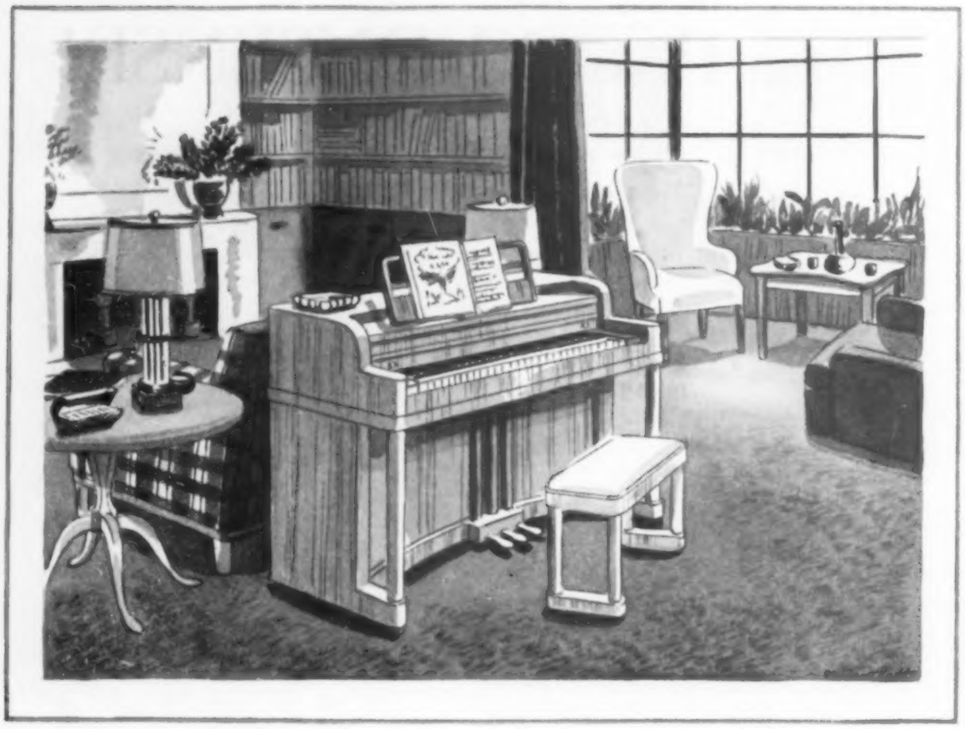


Though small in size, the electric organ has complete tonal range. From Hammond



Greater flexibility is gained in furniture arrangement with the modern piano. Here it is placed at right angles to the wall, taking advantage of natural light from left. Hardman, Peck

An innovation in design is the sub-top which covers the plate and strings of this Storygrand, at left



Why not back your sofa or love seat with a piano? This is particularly advantageous in a room having walls well used up with book shelves and windows. Baldwin's modern design

Woods too are no longer limited to old-fashioned ebony. Now you have the complete range in which all the furnishings in your living room may be had. Steinway's "Pianino"

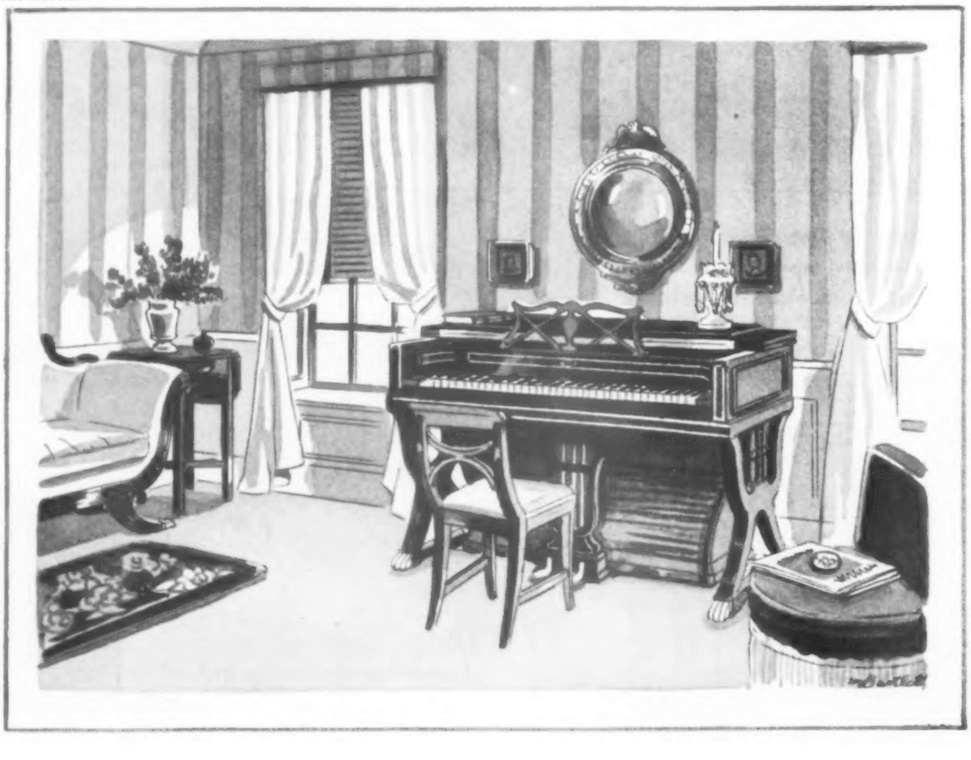
adequate for average amateur playing. In dimension, they average about 3 feet high, by 5 feet or slightly less long, by 2 feet deep. In other words, they take up about the floor space of a 2 x 5 foot rug, and are approximately the height of the average sofa! The tiny grands take up only a little more space. So there is no longer any excuse for saying, "I have no room for a piano." Most living rooms have a pair of windows on one wall with a space of varying length between. Usually this space is long enough to take one of the new small pianos, varying from about 4 feet 7 inches to 5 feet long. If it won't fit here, try the long inside wall of the living room, which usually has an entrance from the hall at one end and an entrance to the dining room or service portion at the other. With a chair-and-table group, the piano then becomes the center of an interesting furniture arrangement on an uninteresting long wall. Moreover, by reason of their new dimensions, these new small pianos can be placed at right angles to the wall, at the back of a sofa or love seat, or out in the center of the room, as shown in the sketch at the top of this page.

If one has a preference for Modern, small pianos fitting to this type of decoration are to be had. This is a spinet grand from Mathushek

M. Bartlett

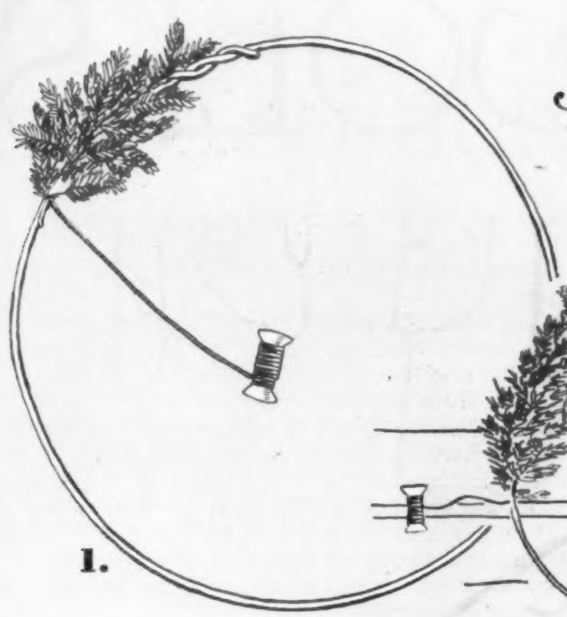
With the matter of dimension pre-determined, you can now settle down and decide what style of piano you prefer. If you have early American furniture of maple or pine, there are Early American pianos to go with them; in maple, sometimes with pewter inlay, beautifully designed to suit even the most particular American hobbyist. If your living room follows the eighteenth century English tradition, you may have your choice of Sheraton or Hepplewhite or Chippendale lines in your piano. If he could see them, Duncan Phyfe, whose designs have become traditional and very much loved in America, would be proud of some of the pianos which follow the school of design he originated many years ago. Modernists need have no fear of being left out of the picture. For them, too, there are both small pianos and grands which will be perfectly at home with the modern furniture they have chosen.

All this means, of course, that the word "piano" no longer automatically connotes "black ebony." For in period designs, piano cases now are available in mahogany, French walnut, bleached walnut, maple, and other woods including blond wood finishes which bespeak modern design, and particularly the school known as "Swedish modern." There is no excuse on earth for not having that piano which you—and doubtless your whole family—have been wanting to possess for such a long time.



Even Duncan Phyfe himself would be proud of this model thoroughly at home in its surroundings. Winter

This Christmas make your own Decorative Wreaths



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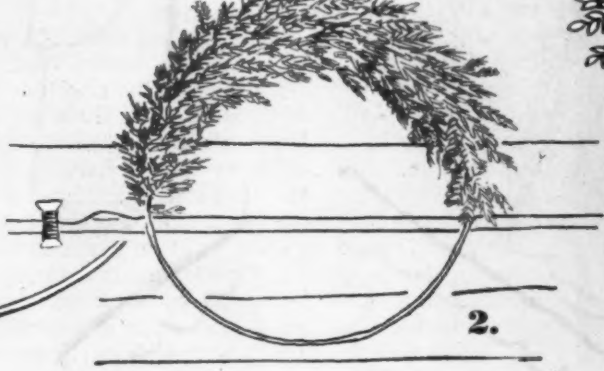

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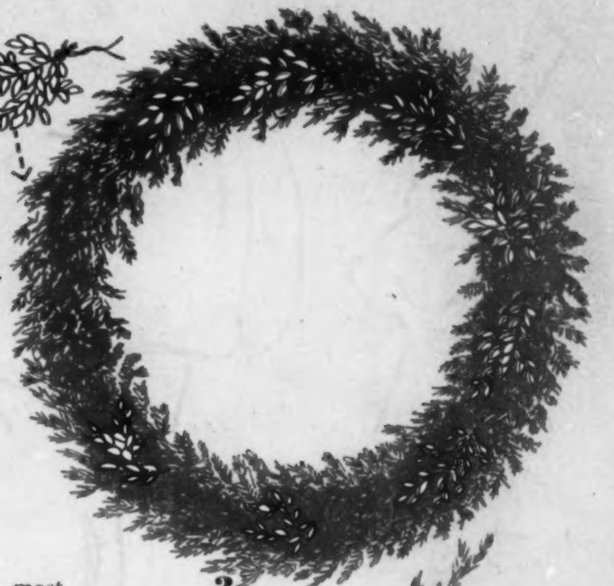

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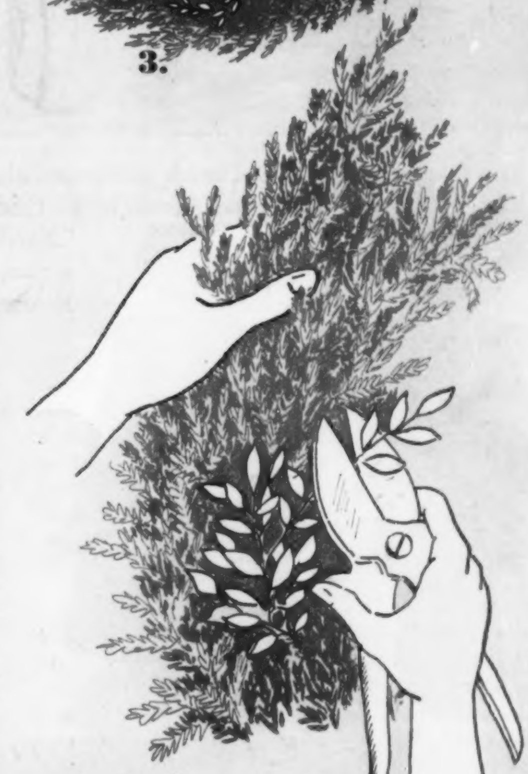

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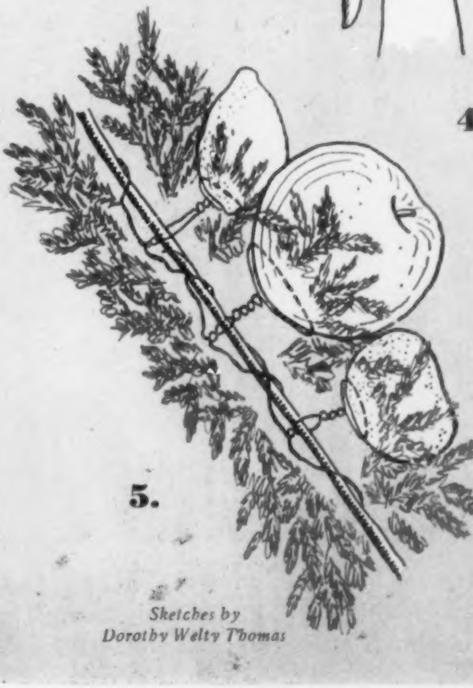

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Sketches by Dorothy Welty Thomas

FLORENCE M. COMBS

STARLIGHT and candle glow. Holly-wreathed windows and green-garlanded doorways. Hearth fires leaping in warm, pine-scented rooms; and the heart of true Christmas made evident by every glowing, jewel-tipped light on every laden Christmas tree across our broad, winter-quiet land. . . .

Did you ever stop to think how somber the holiday time would be without the gaiety of the decorations in our shops and homes, our churches and our streets? Surely each small green branch, each sprig of berried holly, and every modest, homemade wreath has its place at this time of joy and gladness.

In our home, we start a full week before the Great Day, bringing in the greens which are to decorate the house from the entrance to the last bedroom—and never, by any chance, excluding the kitchen. Fortunately, on our steep acre there grows an abundance of evergreen material. So, on a mild and misty morning, I go forth with pruning shears and basket to garner the greens. There are shining sprays of native Oregon-grape, dark green and mahogany brown; holly and laurel and an assortment of plumy, pungent evergreens planted when the garden was put in ten years ago: Japanese cedars, plumosa, cypress, and tall, smooth Port Orford cedars. We always leave the pruning of these trees until Christmas time; then we use every fragrant twig and branch, or pass them along to our less fortunate friends.

For the gallant dash of color in so much green there are heavy branches of red-berried holly, beloved of England and the Dickens tales; wide, flat sprays of cotoneaster, closely packed with crimson berries; short, brown fir cones, and the small cone-clusters of the Port Orfords, as well as the large cones from the tall white pines, collected during our summer vacation. And we shall rob our fruit cellar and visit the markets for additional color to brighten the decorations. All of these, with red glass vigil lights in the casement windows, candles everywhere, and the towering tree in the big window assure us that Christmas is here at last.

We make our wreaths without benefit of florist, either for frames or background; and the children are allowed to make the back-door wreaths all by themselves! The most important is, of course, the large one for the front door. It is different every year, for I use the materials I happen to have and the kinds of greens which are easiest to work up. I found pine to be difficult, so I save that to use elsewhere. We keep a coil of good, heavy wire hanging in the basement. It is to be used only for wreaths, for it is stiff enough to hold the weight without sagging, yet pliable enough to bend into shape. As much of this wire is cut off as is necessary to make a wreath about twenty inches across. It is fastened securely at the top by overlapping the ends, twisting them tightly. On this foundation we shall start to wire the greens.

To make a mixed wreath, select sprays of fir, cedar, hemlock, and perhaps some cypress for the background. Cut them into shapely twigs not over six or seven inches long, with good, full tops. (I find it more comfortable to work in the basement where litter means nothing.) Have stout shears, pruning shears, and wire cutters handy. Also a spool or two of No. 22 copper wire.

Start at the top of the wire frame. (Fig. 1) Beginning at the center bind on, with the copper wire, several cedar and fir twigs, the stems toward the center, the tips going toward the outside. Repeat, with twig tips toward the inside. Now, well under the tips, bind on another small bunch of twigs. Working down the left side only, continue inserting these small bunches, keeping a good overlap and pulling the copper wire tightly, until you reach the center bottom. Hang the wreath on a nail against the wall or on a post, step back and see how evenly you have worked. (Fig. 2) Repeat this on right side of wreath until the twig tips meet and slightly overlap at the bottom. The work must be kept even and fairly flat, for this forms the base, or background. Choose especially good twigs of gray-green plumosa, Japanese cedar, or boxwood clippings; or shining branchlets of Oregon-grape or English holly. Wire small bunches of these to hide completely the stems at the center top and use them to fill in any thin places down the sides. (Fig. 3) Keep them balanced, however, so the wreath will not look spotty. Stand some distance away and

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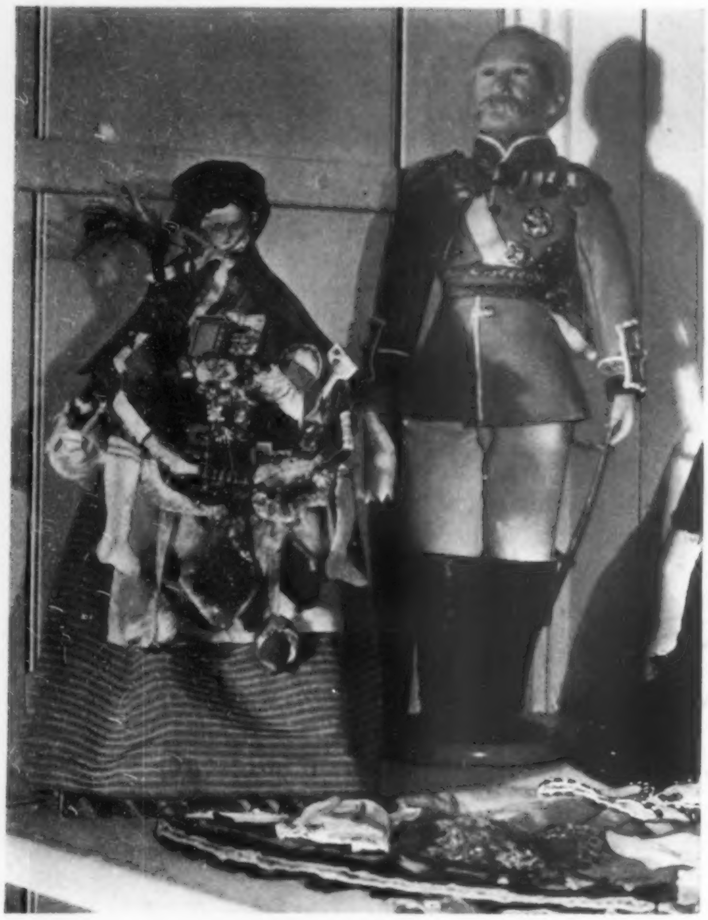


RAE
NORDEN
SAUDER

DOLLS

Dolls have never revolted, perish the thought, against being played with. But they like to be cherished, too, and if you have prayed for a hobby that is as absorbing for girls as accumulating insects, stamps, and minerals is for boys, you have the answer—doll collecting.

I know a little girl who is not yet three. Her mother started a doll collection for her almost as soon as she was born. So far, the mother has had great fun herself, arranging and rearranging the colorfully dressed dolls of various times and countries on the bookshelves she built along one side of the nursery. Impatiently she looks forward to the time when the child will take over, and perhaps continue through life, a hobby that is amusing, instructive, and stimulating.

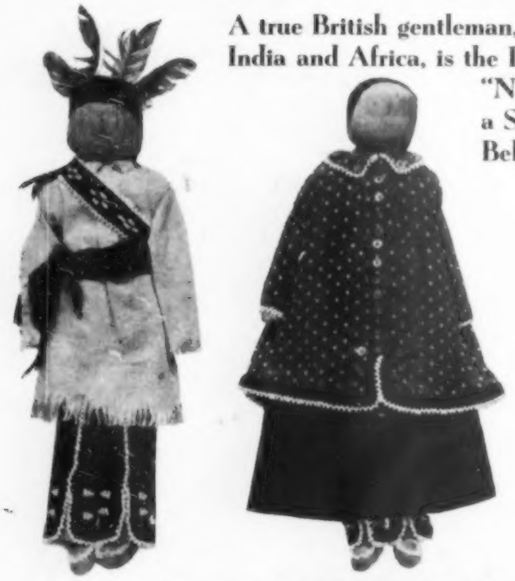
To provide the child a head start like that is not, of course, required. It might even be preferable to begin a doll-collecting partnership when the child starts school, for in that way there will be participation from the very first. All you have to bear in mind is that the existing family of dolls that is played with, dressed and undressed, operated on, and loved to death continues its own separate, adventurous life and receives its share of attention.

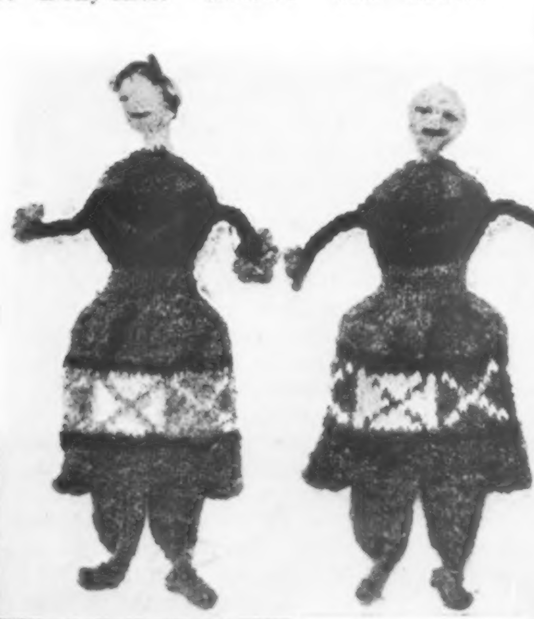
The first doll should be utterly different from everyday toys, and any foreign type should fill the bill. Her clothes, her complexion, her hair, all excite wonder and comparison, and before the interest in her wanes, a sister, perhaps an American Indian, arrives to keep her company. You won't have trouble explaining that coöperation is required to keep these dolls safe from rough play and games. Bye and bye, you promise, babes from other toylands will make their bow, and they will be proud to be welcomed by intact predecessors.

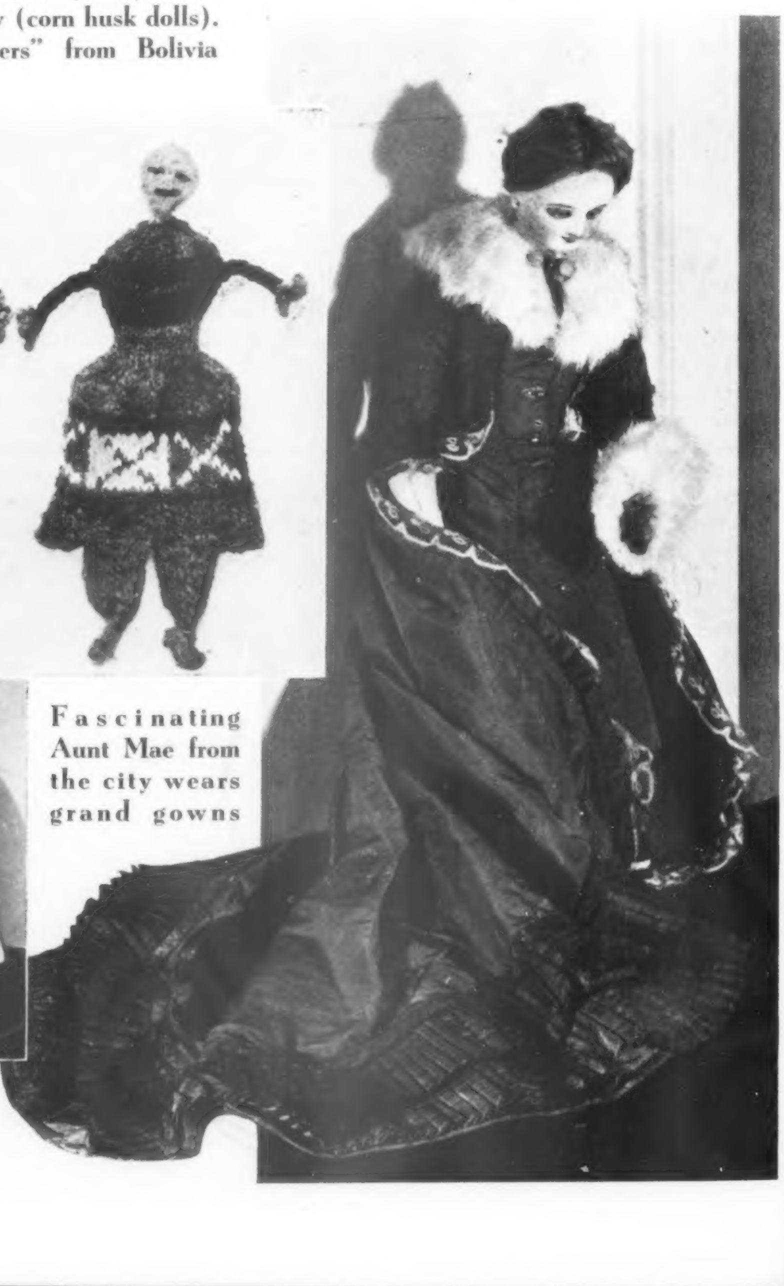
How to acquire the dolls? American and foreign ones are for sale inexpensively (and up) in all the toy departments, the more usual examples anyway. For the authentic types from really out-of-the-way places, you'll have to depend upon

A true British gentleman, also a brave general and earl, who fought in India and Africa, is the Frederick Roberts doll standing by the quaint "Needles and Pins Street Vendor" (1860). Left: a Seneca chief and his squaw (corn husk dolls). Below: Dolly-sister "crooners" from Bolivia

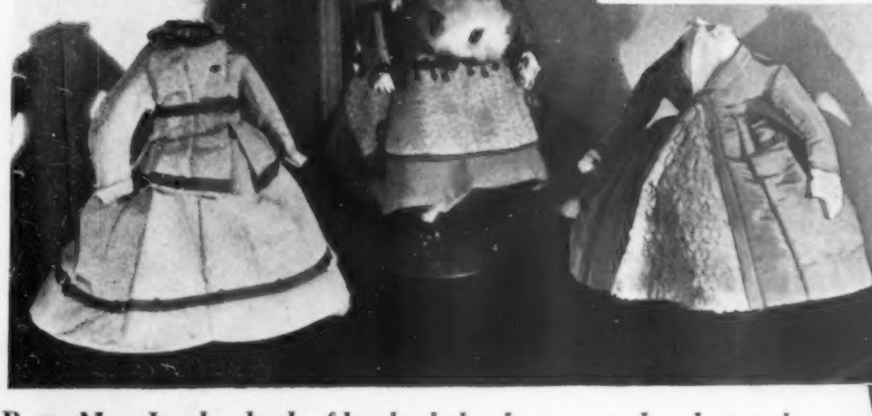
Photographs by
F. M. DEMAREST







Fascinating Aunt Mae from the city wears grand gowns



Pretty Mary Loo has loads of lovely clothes but no wonder, she is to be married soon, and this is part of her trousseau. "Huret," Paris, made an entire wardrobe. A little girl in 1867 adored this doll; so do many now

have a future!

an occasional "find" or upon the traveling aunts and friends who, I guarantee, will be delighted to help augment the collection. It's a brave show, eventually, the peasants from Italy, Czechoslovakia, Sweden, Switzerland, the dancer from Spain and the one from Hawaii—the field is the entire world, whether the representatives are purchased downtown or in native workshops. Each doll, when she arrives, is christened with a national name. You help, by pouring over storybooks and elementary reference works, to find exactly the right fit.

Watch the impression these dolls make on the child. The first thing she notices is the difference in clothes, from the skin out. They differ from hers, true, but they differ from each other's. Such warm togs the Eskimo doll wears! Must be pretty cold where it comes from. Why do the sturdy boots of the Tyrolean boy-doll have nails in them? All the better to climb mountains with. Inherent in dolls is an inexhaustible mine of general information. To the child, these are little people, and she wants to know all about them; who their friends are, how far away the Italian lives from the Bavarian, what their houses look like, what games they play, what they eat, what they learn in school, and what their language sounds like.

"Well," you say to yourself, and to Father too, because he believes with you that there are entertaining routes to child guidance, "there's more to this hobby of doll collecting than I ever dreamed of. Keeps me stepping too. It *leads* to so many things."

It keeps you stepping as few other children's hobbies do. You find out, for instance, that museums are becoming more and more doll-conscious, so you take your child to see whatever is accessible. In New York the Metropolitan Meseum is a treasure-house of costume dolls, while for real old "played-with" dolls, there is the Museum of the City of New York, and for Indian dolls the Museum of the American Indian, Heye Foundation. The Children's Museum in Detroit, the Essex Institute in Salem, Massachusetts, the Fairchild Collection in Madison, Wisconsin, have permanent exhibits that show dolls arranged in complete series, following the example of the private collectors. You wish you could make a pilgrimage to the London Museum, where Queen Victoria's dolls are displayed, more than a hundred that she dressed herself when she was a little girl. There is a way, by proxy, that you can compromise. Many of the museums issue postcard sets of their doll collections, obtainable by mail for a small sum. Can you think of a better way of introducing Queen Victoria to a new admirer than through a set of cards showing photographs of her charming, inanimate family?

Then the idea is born, now that you have seen queer little figures of antiquity, or pictures of them in books and on cards, that people didn't always go into shops and buy dolls. They made them out of the materials at hand and, as a rule, after the image of the people around them.

Dolls existed, however, long before they became toys. They were used for magic purposes, as idols, or come down to us as the earliest expression of the art of sculpture. And while there is a lot of guessing among antiquarians as to just what purposes the prehistoric doll-figures served, it is agreed that when they were given to children, their function was to chase away evil spirits, not to say "Papa" and "Mama." In the course of time, as people lost belief in magic, the

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The Eskimo doll from frigid Baffin land wears furs for warmth

Family of dolls, including Baby, are so quiet while Mr. Demarest takes the picture. She on the right is dressed as Jenny Lind (c. 1850)

Three very mannered misses are these, for Annabelle turns out her toes even when sitting down. Sh! Don't ask their ages; they're very, very old

Courtesy of the Museum of the City of New York, and the Museum of the American Indian, Heye Foundation, New York

Hopi Indians love to carve and paint dolls and toys. Above are Ka-chi-na dancers, gaily decked with feathers and masks, who toss melons and bread to the children

Give them a pet for Christmas!

Photographs by R. I. Nesmith

ETHEL McCALL HEAD

WE ALL know the "boy and his dog" variety of sentiment in poetry and prose. It has been assumed, and rightfully, that a boy and his dog are bound together by some inexplicable ties of affection which bring happiness and mutual benefit to both.

This morning as I watched my small son start off for a trip to the meadow, that unending source of exploration and hidden delights, there was at his feet that everlasting little brown shadow—Archie. Once described by his young owner as being "seven-eighths fox terrier and seven-eighths bull terrier!" Whatever his mixed eighths ancestry may be, he is a faithful, winning little animal whose fancy name, Archibald, ill suits him. In any case he scampers along merrily, barking furiously at a gopher hole and always managing by some seeming miracle never to be more than a few feet away from the boy.

However, this friendly kinship with animals is just as important to girls as to boys, and for both the variety of pets should include a range far beyond the mere canine kingdom. There may be many reasons for letting children have pets, but to me there is only one justification for the mess, confusion, and work involved for the housekeeping member of the family and that is for the civilizing influence which they exert. I think that animals teach children more than they learn from humans, and by some inexplicable process the affection and care lavished on animals seems to have a definite value in making children more human and responsible beings.

Of course, I may be a shocking realist, but it seems to me that children are little savages whom, by a long, slow, and arduous method, we gradually bring to a state of comparative civilization. In this modern world, which is not at this time a very good demonstration of the "progress" of the civilizations, we are all beset by fears of insecurity, isms of every variety surround us, and always the overwhelming threat of war. Therefore, as parents, we must attempt to give to children a keen sense of humanity—a warm, friendly affection for their fellow men.

There is no incongruity in the fact that this sense of kindliness, which is so needed in that larger grown-up world to which children are going later, develops very rapidly when children are permitted to have all kinds of pets. Not just dogs and cats, but horses and snakes, white mice and guinea pigs, love birds and canaries, frogs and guppies, gold fish and pigeons, chickens and lizards, squirrels and rabbits, goats and sheep, to say nothing of the innumerable small fry like injured birds, rats, gophers, and the like!

However, there is no doubt that parents who hew to this line of reasoning have to be made of strong stuff, for these pets have a way of intruding at the most inopportune moments. With fifty guests in the house for tea one afternoon, the police dog chose to give birth to six puppies in the basement! Such moments are not untouched with humor and exasperation combined. When two grimy children arrive breathless and overcome by

Photographs by the author

the miracle of creation to announce the births to the assembled company, one is apt to have more difficulty keeping the guests upstairs where they belong than with the children or the new babies! At the same time, there is something wholly salutary and sound in the remark which came to me after remonstrating that the cream was absent from the refrigerator. "Good Heavens, Mum, you can't worry about that when a young mother has six babies to nurse; she has to have the very best." This from a seven-year-old! So much the better, let us hope some time later the same tenderness and consideration may be bestowed upon the mother of his own offspring as he was now displaying!

ANOTHER time, we are in the throes of last-minute preparations for a dinner party when the maid calls me to the back door. The consternation on her face should have forewarned me, but I confess it takes something to beam upon a small boy and a very dirty little goat standing side by side. "I traded him for those old tires in the garage with that new Mexican gardener." Clinching your teeth, you plunge in with a hearty "Well, well, that's fine. We never did have a goat, did we?"

Of course, when the host should be getting into a dinner jacket he may be making a hasty corral for the goat, but life goes on, and you feel an inner triumph of mind over matter that you have not forbidden the animal to become part of the family life. Later you will realize that you need to keep remembering that first glow of virtue you felt over your triumph, for you will need something to keep you from ejecting the odorous little goat from your newly planted garden with a well-aimed push from the rear continued until he is out of sight and mind!

At the same time you can't help noting, for all the trouble animals may cause, that these creatures, strays and domesticated ones alike, elicit a thoughtfulness, a consideration, and an affection that perhaps Aunt Susie or Cousin Bess fail utterly to call forth. As one mother put it, "I have seen such care and devotion given to a pet snake that I would willingly have changed places with the repulsive-looking reptile."

It is essential, of course, to make it very clear, indeed, when the very first pet arrives, that the child is responsible for the feeding and care of the animal. This injunction naturally depends largely upon the age of the child and the kind of animal, and even though it is necessary for an adult to prepare the food, the child must carry the pan out, and have definite times set by the parent as to the cleaning of cages, pens, etc. Unfortunately, for all their love of animals, children are not always perfect in their feeding and care of them, but if one sticks to the rule of no animals unless the children do the work and follow a schedule for feeding and cleaning, good discipline results.

Last spring we all became thoroughly conversant with the habits of the frogs in the stream in the meadow. The children of the entire neighborhood spent hours after school watching the frogs, collecting the long strings of eggs for study, and bringing home each night jars with tadpoles in various stages of growth. Charts were kept to show which jar hatched first and an amazing amount of arithmetic was learned from the computations of how long it took the strings of eggs to change into tadpoles and how long to the first signs of legs and how long to frogs or toads! The encyclopedia was pored over to find out what kind of frogs the meadow produced. In short, we felt as if we lived on a frog farm, and from the laundry porch came whiffs of stagnant water and young tadpoles, which was not always as savory as one might prefer.

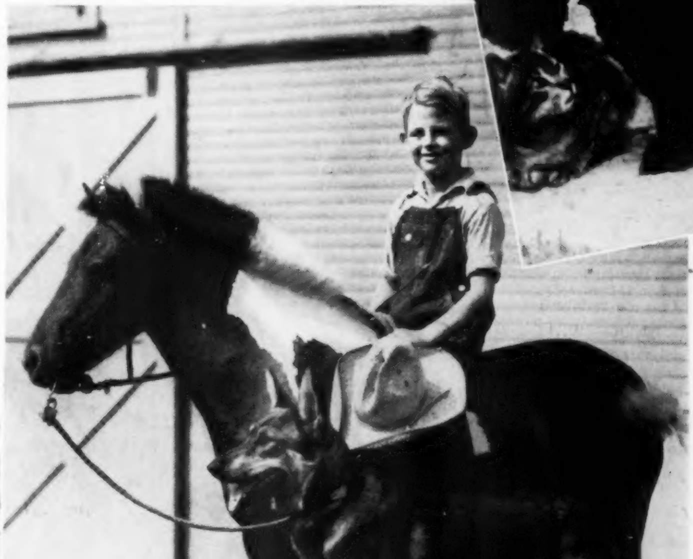
With chickens the same process went on in a different form, and such subtleties as the need of a rooster for the lonely little Bantam hen who kept on hopelessly laying eggs, or the importation of fertile eggs for her were learned in a most casual and wholesome way. In short, when one lives with animals, large or small, there comes a peculiar sense of order in the universe which is most essential to the very young. "Gosh," said the seven-year-old, "I can't see who ever figured it out so well." We even have come to the point of feeding one baby cat certain foods and a second one quite a strange diet to see "if it's true about those experiments that Tim's father is doing at the hospital." The conclusions arrived at were a little startling, since the deficiency diet cat seemed to grow very husky while the well-fed baby was always puny, but these fine points of scientific research were not troublesome to the studies of the children.

"Death in the afternoon" also sometimes happens when children have animals, and there is some grief and sadness at the strange

[*Please turn to page 76*]

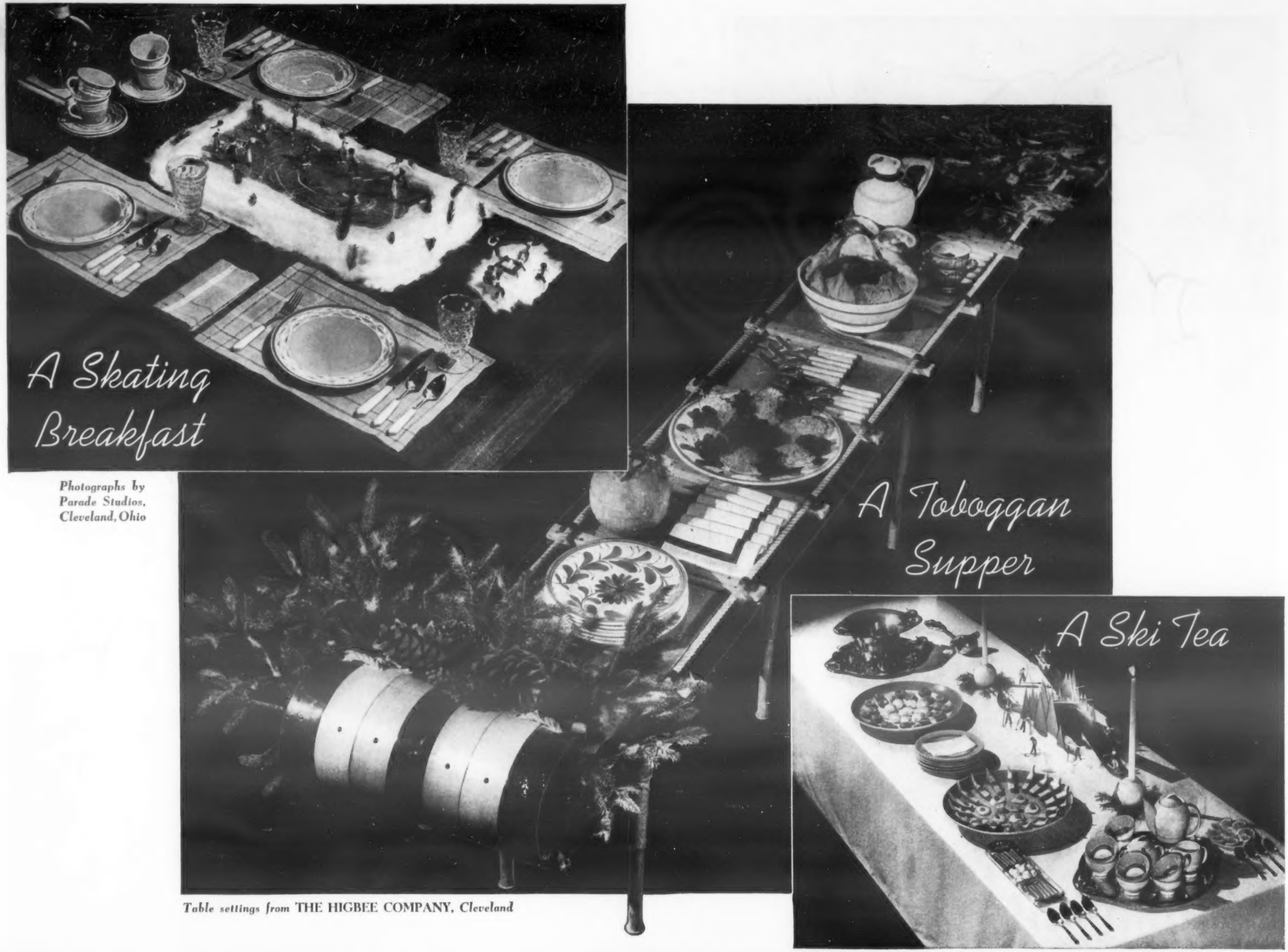
R. I. Nesmith

Photograph by the author



Affection, the discipline of feeding and care, the miracles of life and death—these come to children who enjoy the freedom of having a few pets

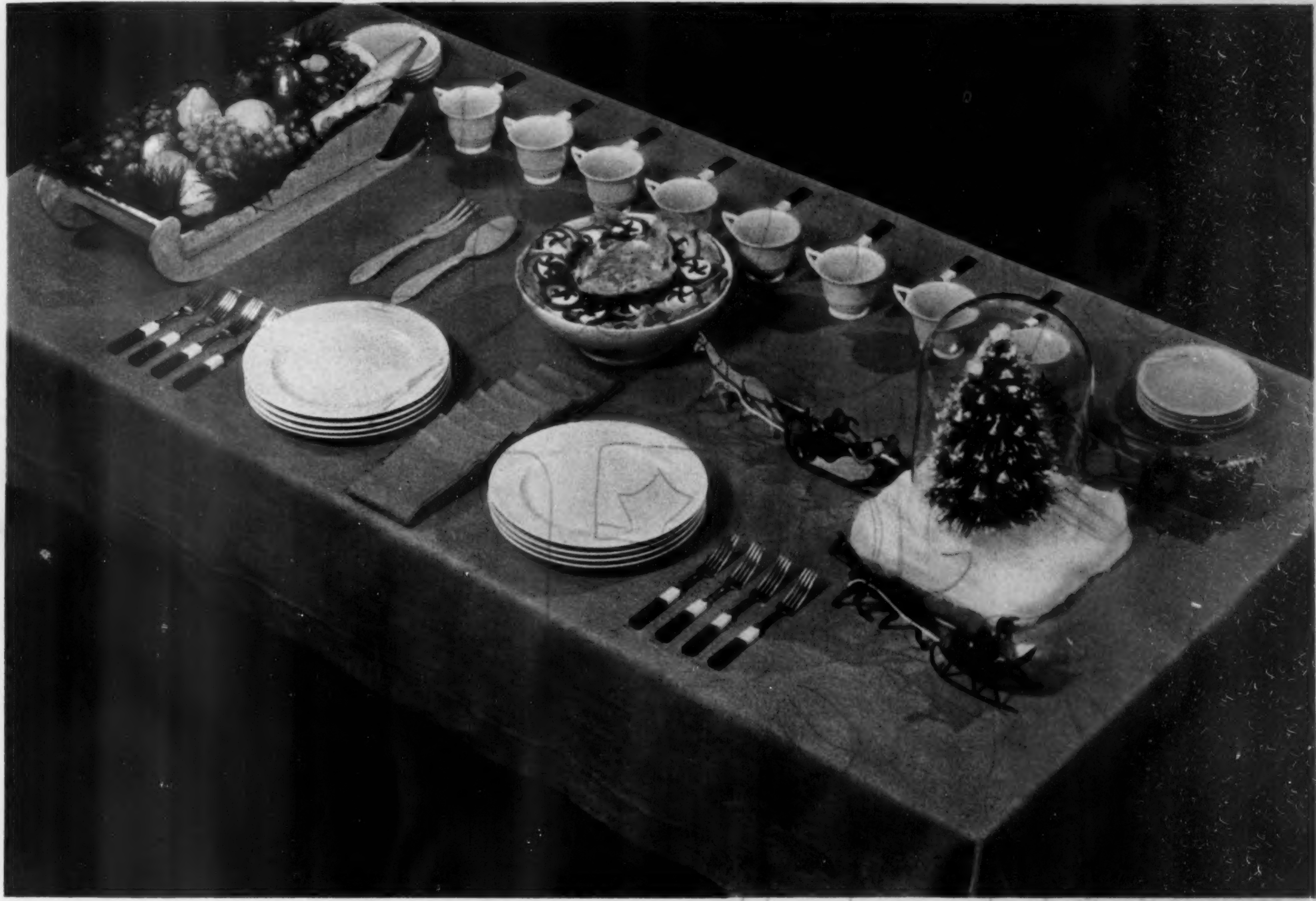
R. I. Nesmith


A Skating Breakfast
A Toboggan Supper
A Ski Tea

Photographs by
Parade Studios,
Cleveland, Ohio

Table settings from THE HIGBEE COMPANY, Cleveland

A Sleighbell Buffet



Sleigh tray and decorative figures by John Paul Miller

Snowflake Sparkle for Holiday Entertaining!

Here are some suggestions for festive tables and merry parties. Menus for these occasions should be hearty, to match appetites tested by wintry winds and exercise

ELSA CONNERS

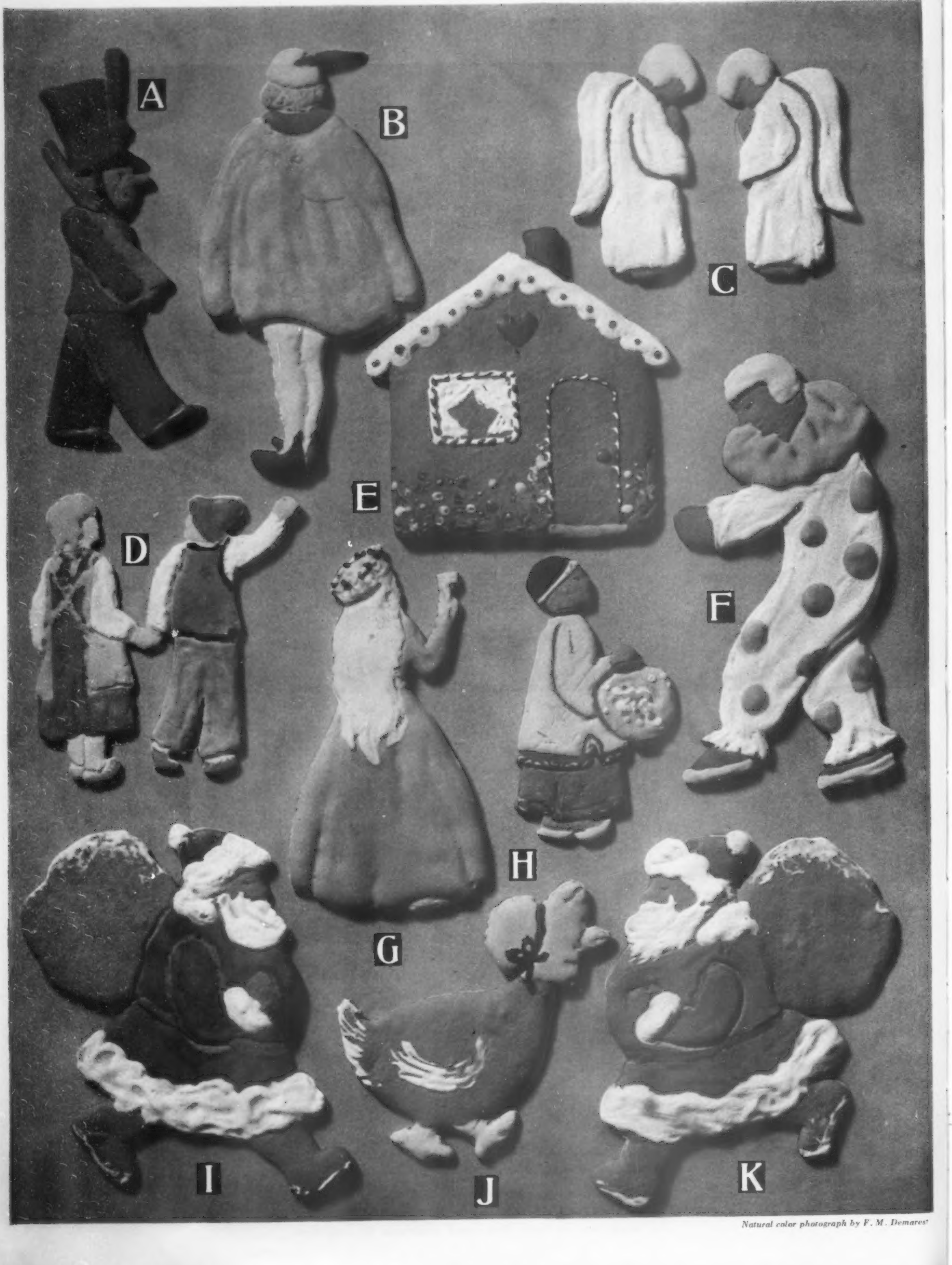
You may or may not have entertained previously with an old-fashioned sleigh ride. Party theme: Jingle bells! Use them everywhere—as doorbells, swinging from the chandeliers, festooned on the stair rail, tied to every knife, fork, and spoon—if you can stand it. Jingle bell bracelet favors for the ladies. Spread your buffet table with an ice-blue cloth. At one end set a natural wood sleigh filled with Christmas greens and fruit. At the other end, under a Victorian glass dome, place a frosted evergreen tree shining with silver bells. Miniature sleighs with prancing horses and gay little drivers add a quaint touch. Red and green Christmas salad in a moonbeam gray pottery bowl and more cheery color in the holly-berry red and frost white, bone-handled cutlery make a gay table that will glow with the holiday spirit.

Filled with assorted fruits or popcorn balls and apples the Goodie Sleigh does well as a table decoration. It may be used, too, to carry jams and puddings to neighbors

Menu for Sleighbell Buffet

Scalloped Oysters
Hot Chicken Loaf—Ringed with Baked Peppers Stuffed with Corn
Potato Dumpling Balls (Cheese Sprinkled)
Cranberry Jelly
Christmas Salad of Tomato, Avocado, Green Pepper Strips, and Green Grapes
Marshmallow Snow Pudding Piled High on Crystal Plate
Chocolate Snaps and Sugar Cookies
Coffee

[*Please turn to page 63*]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Natural color photograph by F. M. Demarest

COOKIES

for your Christmas Tree

IRENE GLENN

FIVE-YEAR-OLD Stuart elbowed his way out of the chattering crowd around our Christmas tree and came to my side. His eyes were round and his voice hushed as he asked, "Was Susan awf'ly good before Christmas?"

"She's a pretty good girl," I replied cautiously, "why?"

"Because Santa Claus put such nice things on her tree."

The "nice things" were cookies. They were really more than just cookies, however, for they were cut in the shapes of Mother Goose rhyme folk. There was the pig who went to market, Little Miss Muffet, the old woman in the shoe, and a host of others, very simple and almost crude.

I had the idea, when I began, that only the plainest and sturdiest of outlines would go through the baking process and come out strong enough to hang upon a tree. But later years proved that I was wrong, for each succeeding tree has held more and still more delicate cooky replicas of the story-book characters dear to our Susan. They take their places among the usual balls and tinsel, playing no small part in the decoration and contributing what no modern trick for unique effect could ever offer. They supply life and gaiety, intimacy and personal meaning for the child for whom they are created. Children, fair haired and gray, go over the tree in careful detail. There is the fun of guessing what each story-book character represents. (The key to the characters shown on opposite page is given at the bottom of this page.)

A mother turns to me saying, "But what a lot of work!" "Well, everything worth while costs some effort," I said to myself, but aloud I answer, "Compared to the fun the children get out of them, it is nothing. When you knit a scarf or make almost any Christmas present, it takes one or two evenings, doesn't it?"

In two evenings, one to cut and bake, and one to decorate with icing, I make enough cookies for one medium-size tree. As a matter of fact, I do spend more time than that because, after seeing in other children's eyes the admiration and longing young Stuart so vividly expressed, I cannot bear to think of them departing empty handed.

First, one must collect and prepare the patterns. Children's coloring books provide animals, clowns, soldiers, and what not of reasonably simple outline. Trace these, transfer them to strong paper, and cut them out. Eliminate very small projections until you are sufficiently experienced in cutting the dough to manage them to advantage. The picture you select should, as a rule, show the object in silhouette from the side, as faces are not always successful. If you wish to reproduce a story-book character from a small illustration, you have a little harder task. Over the illustration draw faint small squares, let us say nine of them. On a sheet of paper draw nine larger squares. Now draw into your number one large square that portion of the object which is in square one of the illustration, and then proceed with each square in turn. Even though you "can't draw a straight line" you will be surprised how much your result looks like the original. Remember that children have very good imaginations.

As for the dough, it may be any which gives a strong, hard, smooth-surfaced product. We generally use the old-fashioned molasses ginger cooky, being careful not to put in too much ginger and clove for little tongues. The regular "white" cooky dough is fine for the more delicately colored figures, or for contrast. These recipes are given at the end of the article. Roll out the dough fairly thin, place the pattern on it, and with a pointed knife (a stencil knife is excellent because you can use the straight edge, too) cut out your silhouette. It is wise to cut away and fold back the outside dough as you proceed so that, as the knife is drawn, the cooky is not pulled out of shape. To remove it to the baking sheet, a pancake turner with a short handle and long blade is best. If the dough has twisted askew, don't despair. After it is on the sheet, push it back into place with your knife. In fact it is often possible to alter a figure, purposely, with amusing effect.

A toothpick puts on the finishing touches. Noses and mouths are too small to cut well with a knife, but with the small stick, you can make any fine indentations necessary and also put in the eyes or lines for arms and clothes—a great help when you come to do the icing. Bake in a slow oven so that the edges do not brown too much before the rest is done and remove the cookies immediately to a wire rack.

FOR icing I use the "seven-minute" or "quick" icing (recipe at end of article) but others prefer the confectioners'. If you use the seven-minute icing, take out only a little at a time so that no crystals form in the dry air, and cover the remainder with a damp napkin and a lid. It is generally best to work with one color at a time so that when, for instance, the clown's white suit is dry, pink polka dots and collar may be added without blending. As the icing begins to set you will find that you can draw and mould it into folds for skirts or curls for hair. The handiest tool I have found for applying the icing is a toothpick around the end of which is twisted a bit of absorbent cotton, large or small, as the work in certain parts demands.

Last of all, the figures must be fitted with wires so that they will hang upon the tree. Take the cooky between finger and thumb, then ease your hold just enough so that it will swing without dropping. If it sags forward or back, shift your hold till it hangs as it should. The wire should go where your thumb rests. Place the cooky on the table, icing side up, and pierce it with a needle; insert the wire and bend it up to form a short hook. The long end, extending up the back, is to be wound around the branch of the tree.

Voila! You are finished. No matter how crude the results may be, the children will be delighted. As I said at the beginning, our own early products were very homely, but they were so beloved that many children played with them, talked to them, and for weeks, refused to eat them. Next Christmas and all the

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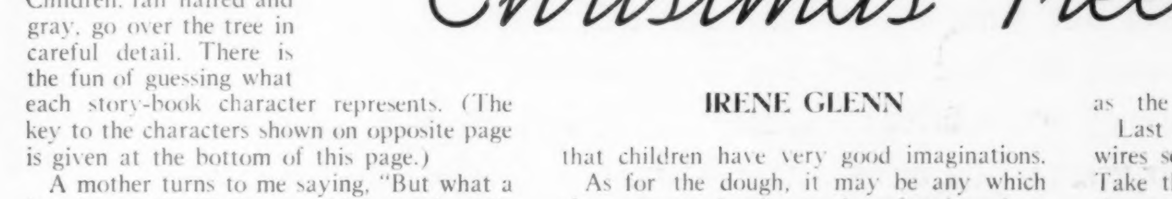


Cookies shown on opposite page: (A) tin soldier, (B) the prince who wakes the sleeping beauty, (C) little angels, (D) Gretel and Hansel pointing toward the gingerbread house, (E), (F) a sophisticated clown, (G) Sleeping Beauty with key to unlock the chamber, (H) Chinese boy from the Feast of the Lanterns, (I) and (K) Santa Claus, (J) Mother Goose. Left: Little pig going to market, pony, and teddy bear

HARRIE WOOD

I wish you all a Merry Christmas

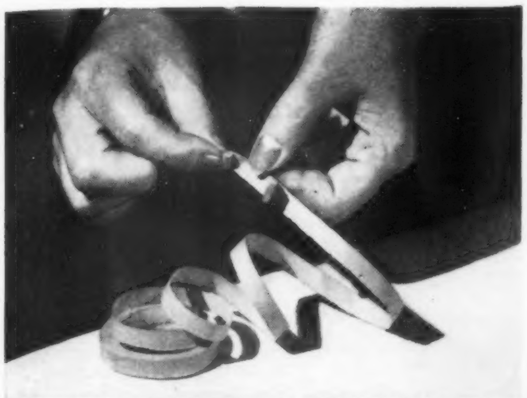
Every Christian nation has made of Christmas time something beautiful, made of the Christmas festivities something especially its own. And in every country except ours, Christmas is a strictly religious festival—as indeed it should be. Scandinavians scour their houses and hang paper streamers, let the children seek out their little hidden gifts, go to church through starlit fields of snow at midnight, and scatter grain for the birds' Christmas. An Italian Christmas is not complete without the revered praesipio, and Spaniards go to midnight mass on the "noche buena." Bavarian children look forward to painted toys and gingerbread menageries. In Holland they carry the great Star of Bethlehem on a pole through the streets. French children find lucky coins in the big Christmas cake and little cakes with a sugared Christmas child on top. In Tyrolean villages they sing lustily and happily on Christmas Eve. South of the Danube there is feasting, all seated on a straw-strewn floor, and on Christmas day great oak trees are felled and children sing to cows in their stalls for milk to bathe a new-born Babe on the birthnight of "The Little God."

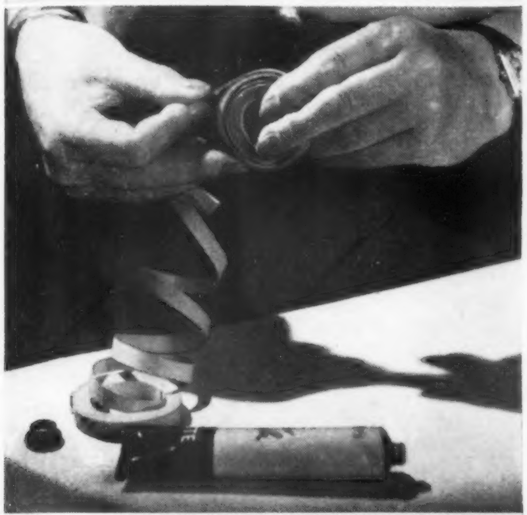
And here, in America? We exchange washing machines, checks, and mink coats; our pianos are silent and the radio sings our Christmas carols for us; no fragrant scents come from our kitchens days before Christmas—we are too "emancipated" for that—and our children give us Christmas lists, instead of cherishing what we might give them of our own volition. They, and we, are poor indeed. We Americans have lost the art of simple happiness. We have forgotten what the true spirit of Christmas really signifies.

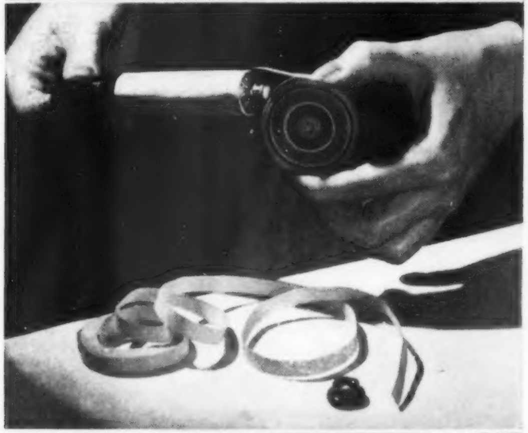
When I wish you all a Merry Christmas, it is the simple joy and the spiritual beauty of a peasant Christmas that I am wishing for you. May your "presents" be less and your happiness greater. From my house to your house—a kindly, sincere hope that this Christmas may more nearly approach the lovely, holy thing it should be—in your house and in my house.

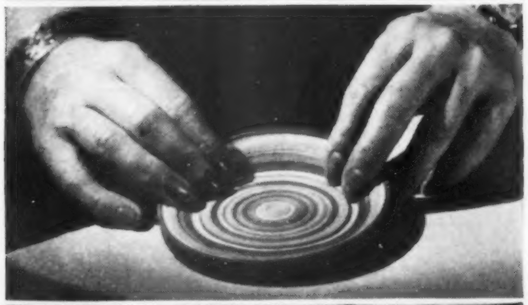
Your editor,
Jean Austin

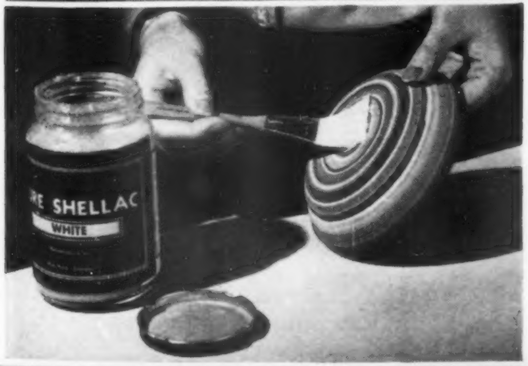
This Christmas message was published originally in our December, 1956, issue. In response to innumerable requests we have repeated it





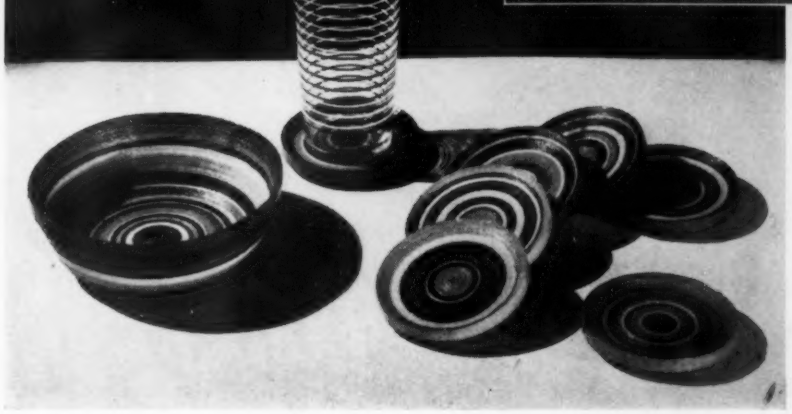






From PARTY STREAMERS to CHRISTMAS GIFTS

PURE SHELL
WHITE



Photographs by F. M. Demarest

SUPPLIES NEEDED–

Colored paper
Library paste
Shellac
Varnish

To clean brush:
Alcohol
Turpentine

MARION M. MAYER

It may be that the gaily colored paper recalls kindergarten days, or perhaps it may be the simplicity of the process which appeals, but whatever it is, the vogue for making small decorative accessories out of serpentine paper streamers has become popular and not to be overlooked as an idea for an inexpensive and really smart gift. Although we don't take credit for originating the idea, we do want to encourage it and pass along to you the step by step directions.

Besides the paper (which you buy in rolls at any store selling paper novelties or stationery or at a "five and ten") you will need library paste, white shellac, and a good quality *waterproof* varnish.

Coasters and small bowls for nuts or crackers are easiest to make. To start, fold about two inches of the paper back on itself to give extra thickness. Then roll the paper—the tighter the better. Continue to roll it until you wish to start another color, then tear off the strip. Still holding the roll *firmly* to prevent slipping, put a small dab of paste on the roll under the loose end and press it down. Another dab of paste goes on top, another streamer is started, and winding continues.

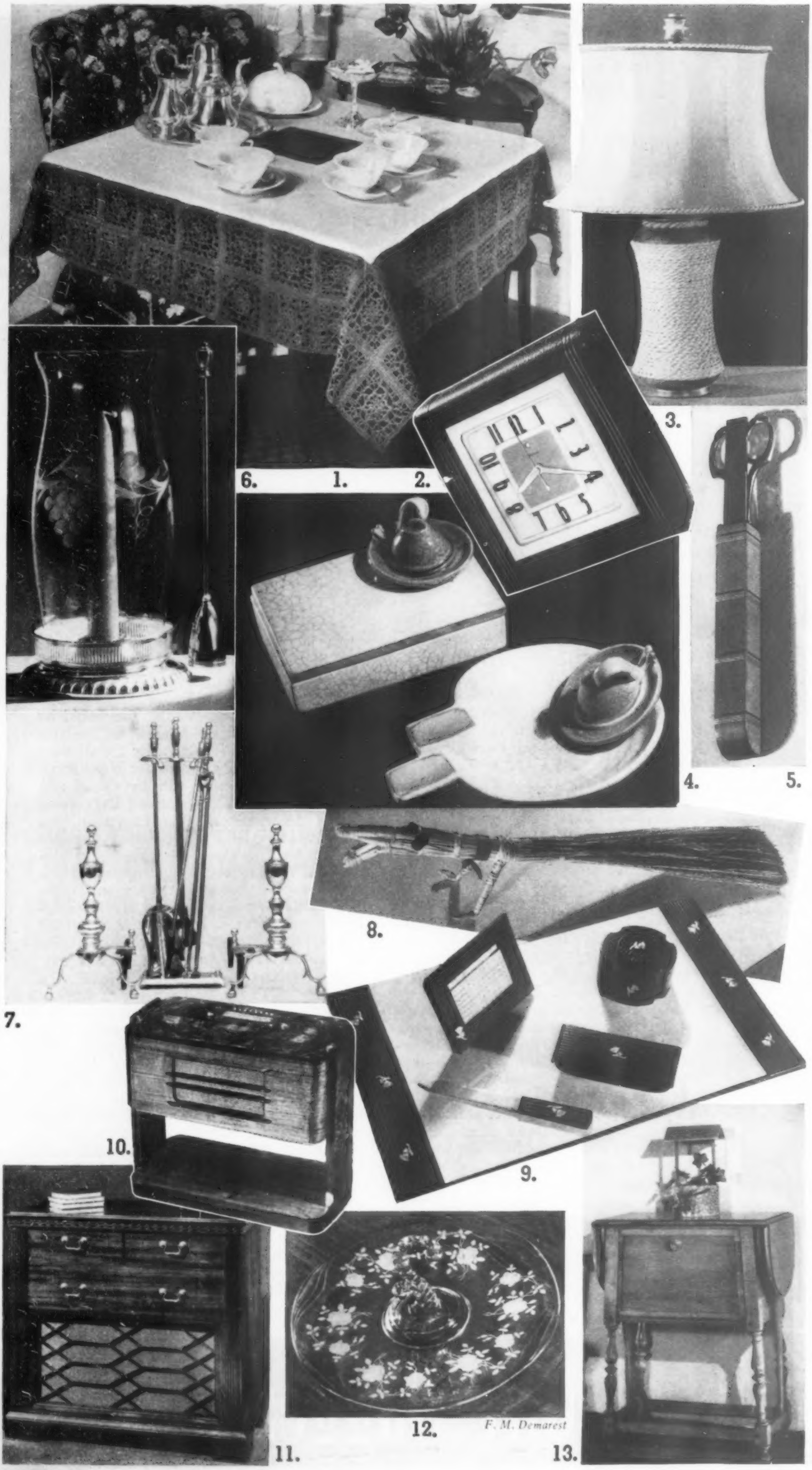
As for pattern, perhaps the hit and miss idea is the smartest and easiest to carry out, using all five colors in which this paper comes. However, if you prefer, you could work out a two- or three-color effect.

To make a coaster, continue winding until you have a flat disc about three inches in diameter, and for a bowl the disc should be five or six inches, depending on the size you wish. The shaping is done after the winding is completed. Holding the coaster in one hand, carefully curve the sides with the thumb and first finger of the other, keeping the bottom flat. If the winding has not been tight, you may come to grief at this point, particularly with a bowl, because the paper may slip apart. If this happens there is not much you can do but unwind and start again. Trying to put two parts together after they have become separated will leave a rough surface.

After the shaping, give each piece three coats of white shellac, allowing sufficient time between each coat for drying. Finish with two coats of a very good waterproof varnish, again allowing plenty of time for drying between coats. The shellac and varnish will transform the pastel tones of the paper into brilliant, live colors not unlike Mexican handicrafts, and they will also give a hardness to the paper which will make it appear much like wood. If the shellac brush is permitted to stand between coats submerged in a small amount of alcohol it will remain soft, then if it is cleaned thoroughly with alcohol it will be soft enough to use for varnishing. After this process turpentine should be used to clean the brush.

Ash trays also may be made of this paper, but for these you must provide a glass lining. A glass coaster may be used for this purpose and the paper disc shaped around it.

A Portfolio of Gift Suggestions



F. M. Demarest

GIFTS for the LIVING ROOM

1. A cosy tea table beside a roaring fire and on it a tea cloth you can make yourself. Design by Spool Cotton Co.

2. Any living room needs one or more time keepers, and this electric modern Telechron clock has color value too, in its maroon case

3. A good practical lamp is a welcome gift to any living room. Lightolier has designed a base wound round and round with rope, and put more rope on the silk shade

4. Tyrolean hats form the handles on cigarette boxes and ash trays. W. & J. Sloane

5. Tan calfskin makes the holder for those ever necessary desk tools, shears and paper cutter. Laura Lee Linder

6. Sterling silver and engraved glass make a distinguished hurricane candlestick with its own snuffer. From International Silver Co.

7. The best gift possible for a new or old fireplace is this shining brass andiron and fireset. Wm. H. Jackson Co.

8. Now, a hearth brush to match your color scheme! Mitteldorfer Straus have one in coral

9. A desk set designed by Laura Lee Linder for the House of Eaton is done in rich green leather

10. End table or chair side RCA Victor radio in modern styling. Seven-tube set, foreign and domestic reception

11. When you wish to play the wonderful symphony records or those of grand opera, listen to this Magnavox Berkeley combination radio with automatic record changer

12. Fostoria's decorative glass plate has a dozen uses—in living or dining room

13. The Stromberg Carlson radio comes in Colonial maple in an attractive design quite in harmony with your Early American furnishings

GIFTS for the MAN'S and GAME ROOM

1. Extremely well-planned and equipped tool kit from Stanley Hobby House. A strong oak cabinet with a roll-up front contains forty-eight tools

2. The very attractive but not expensive Midas cigarette box by Chase Brass and Copper Co. holds three packages of cigarettes. It comes in satin brass and black plastic

3. A molded plastic, unbreakable, waterproof tray can double as a checkerboard. From Lewis & Conger

4. Kensington ware is ideal for the really man-sized and man-styled cigarette box

5. Seth Thomas's marine clock has polished gold colored spokes to its wheel. It is key-wound or electric

6. A grand flashlight for a country Christmas by Chase Brass and Copper Company. You can hang it by a nail ready in any emergency, or it comes wired as a lamp

7. For a boy's room, done in the nautical manner, this wall lamp spells adventure for the whole year. The anchor wall plate may be had in solid brass, polished, or old ivory. The parchment shade is ivory, brown and red decorations. Railley Corp.

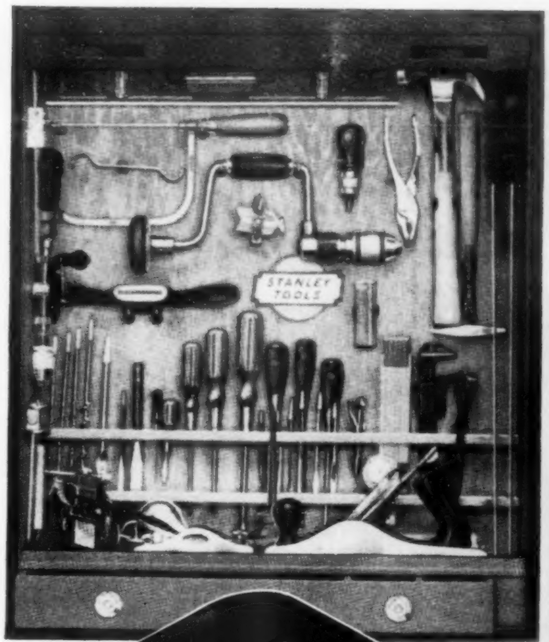
8. Another good little clock by Westclox in fine masculine design

9. An old English tankard in miniature makes an excellent cigarette container. Bernhard Rice's Sons

10. A de luxe game room gift, a poker table from Ferguson. The top can be purchased separately and used on top of your own card table

11. A little hurricane lamp from Chase Brass and Copper Co. gives good light through its decorated chimney

12. Hi Hat Vacuum ice tub. The brim is a perfect hors d'oeuvres tray as well, and ice cubes remain intact for hours. Bernhard Rice's Sons



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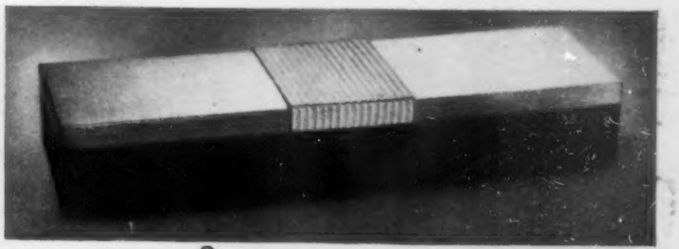
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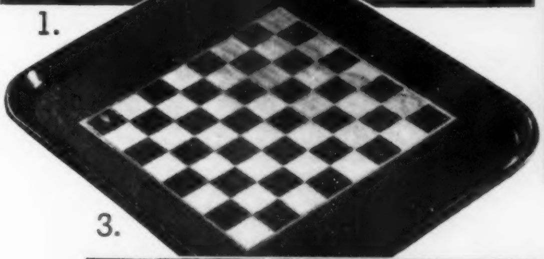
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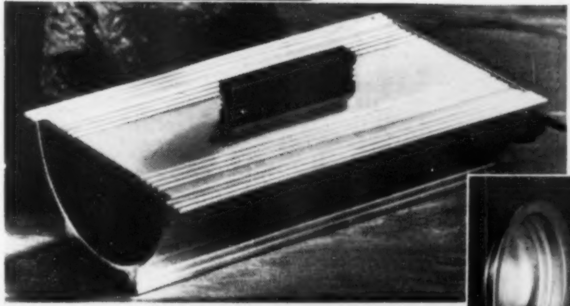
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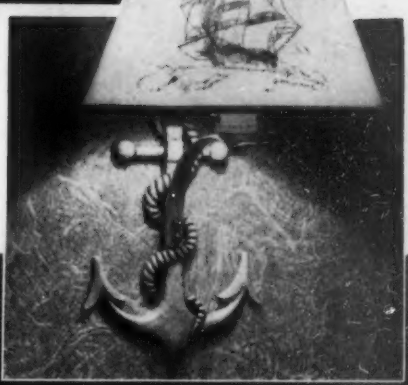
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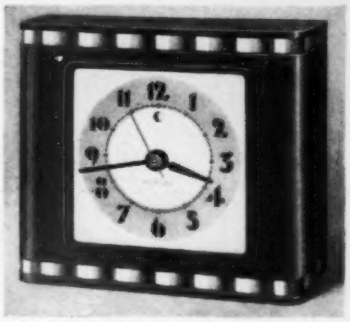
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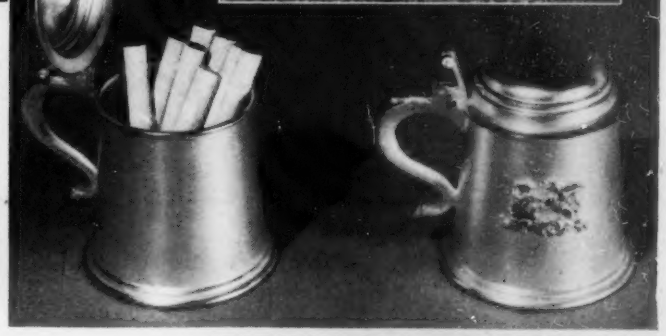
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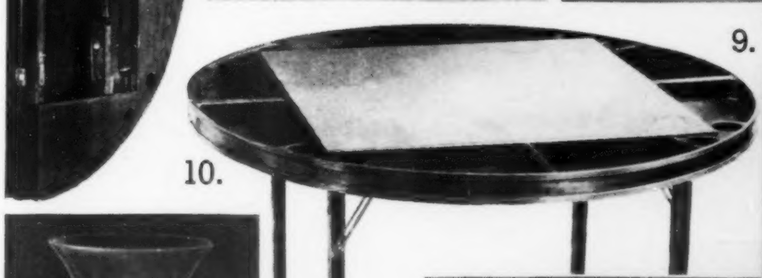
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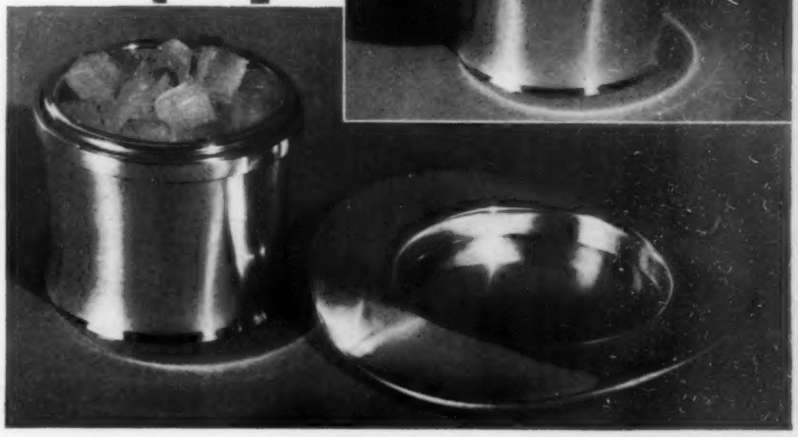
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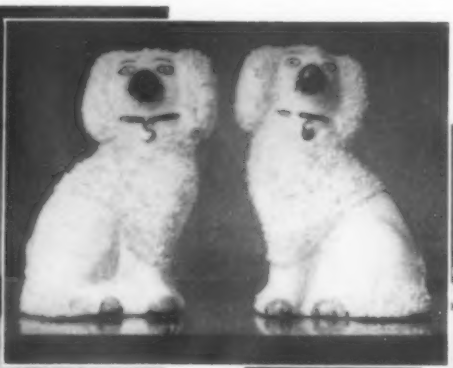
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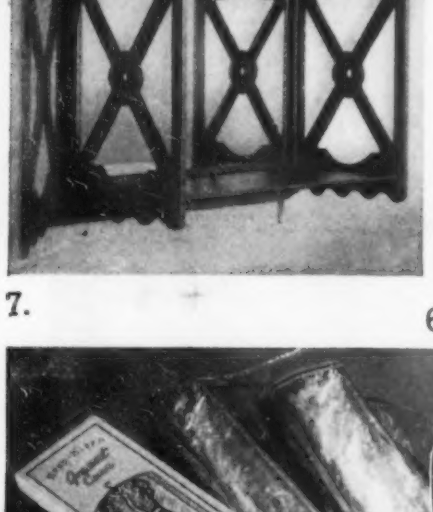
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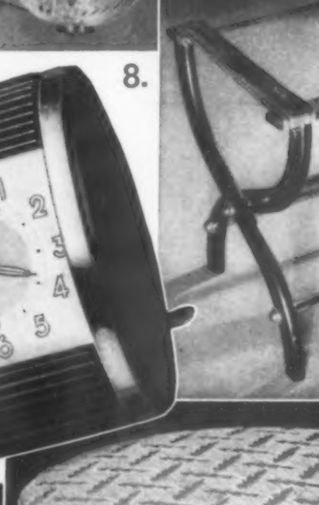
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GIFTS for the BEDROOM

1. Luxurious in feeling but not in price, Lady Pepperell sheets are ever useful. You can get them to match her bedroom color scheme

2. Every woman will love these beautiful little Staffordshire dogs from Zeni Shek, exact copies of old ones

3. One of the most useful things that a bedroom can have — a really good-looking vacuum jug, from Manning Bowman

4. A small reading table takes up little space in a bedroom, and adds to the luxury of morning coffee or afternoon tea in one's room. Landstrom Furniture Corp.

5. To dress up a closet there is this paper-covered hat box, a copy of an old bandbox now on exhibition at the Museum of the City of New York. Kerk Guild, Inc.

6. A dual purpose lamp to hang at the head of your bed or stand on your night table. In glass and brass. Chase Brass and Copper Co.

7. Well-designed and cleverly made hanging shelves from Flint and Horner, to take good care of the little extras or treasured bibelots in a bedroom

8. A sturdy luggage rack standing at the foot of the bed can hold your guests' breakfast or tea tray as well as their large suitcase. Hammacher Schlemmer

9. A traveling alarm clock by Westclox. You can hide this little clock's face and works completely by means of the sliding cover. Packs neatly

10. One more blessing in Cellophane. Dress covers you can see through are a tremendous time saver. American Garment Cover Co.

11. For a traveler, a lovely sense of ease and well being comes with a gift like a little shawl and a satin bed set in its moire traveling case. From Carlin Comforts

12. Transparent boxes for hats and coat hangers to match. Henry A. Enrich and Co.

GIFTS for the BATH and the BATHROOM

1. Just plug in this Manning-Bowman bottle warmer while you are washing his face and baby's supper is ready as soon as he is

2. A perfect bathroom hamper lets in air, keeps out dust. Made by Artcraft Venetian Blind Company and finished in Flintflex, it comes in several good colors and adds a new style note to the bathroom

3. Practical, yes, but attractive too, in their interesting gift packages, are Cannon Towels. New patterns and colors are available in various towel, wash cloth and bath mat combinations

4. A bath mat is a utilitarian gift, but decorative too, as witness a new design from Deltox, available in several color combinations

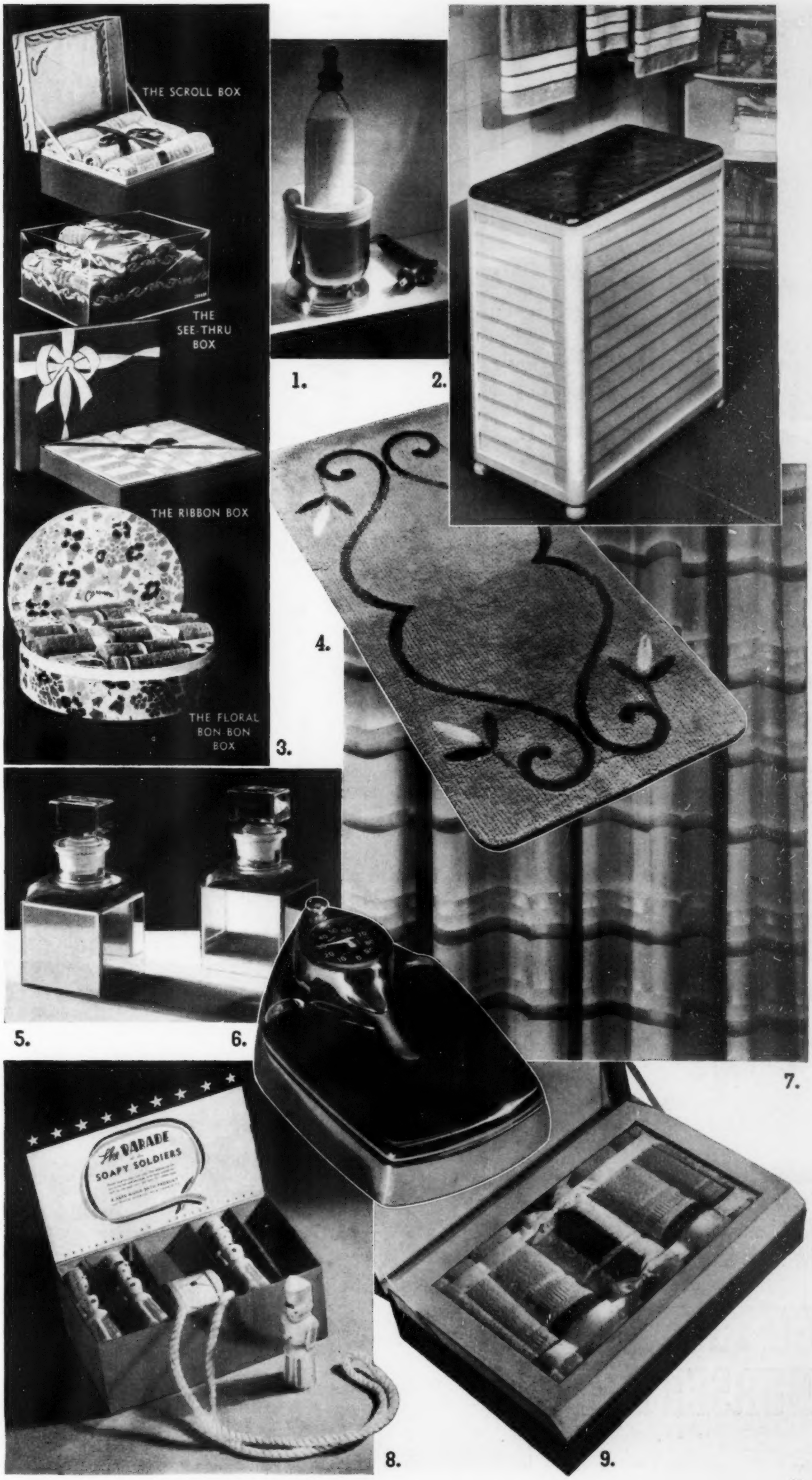
5. Our special gift to any special bathroom is lovely bottles and these from W. and J. Sloane encased in mirror are new and really individual

6. Chromium bathroom scales for a modern bathroom, from Hammacher Schlemmer, have a large standing surface, very clear numerals, and are absolutely accurate

7. Shower curtains now come in designs and colors to harmonize with tiles, towels and accessories. Kleinert, who makes the one illustrated, will make up special sizes for extra size tubs

8. The Parade of the Soapy Soldiers by the Kerk-Guild will go a long way toward the cleaning behind many reluctant ears

9. A really grand Christmas gift by Martex is a nicely boxed bath set. The colors are lovely and the patterns many



GIFTS for the BOY'S ROOM

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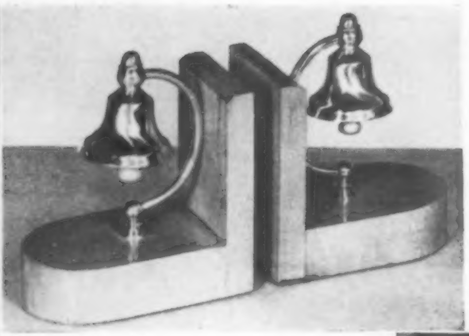
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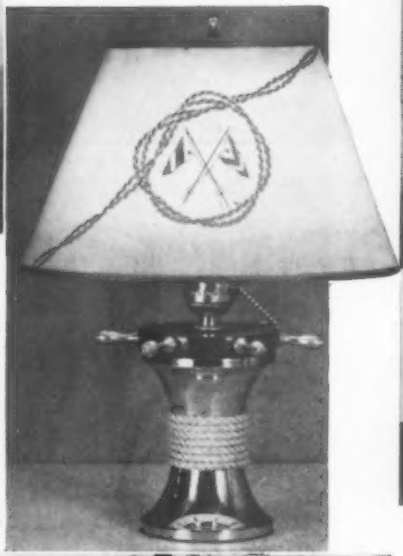
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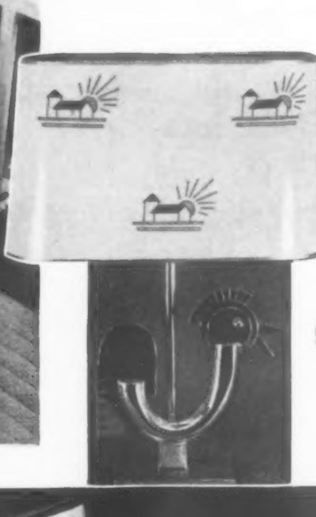
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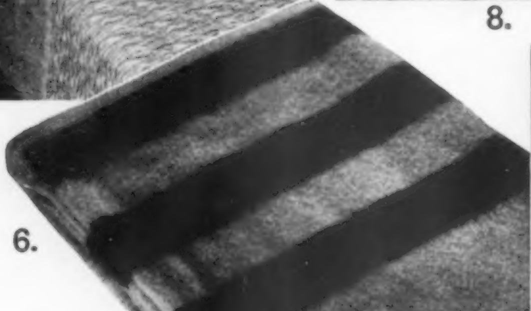
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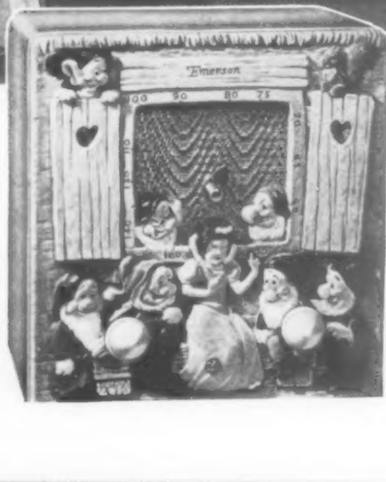


12.

1. No boy could resist an illuminated globe on its streamlined base. It not only shows the world in its entirety but inspires long hours of thought concerning round-the-world flights. Herman Kashins

2. A portable Corona, with case in several color combinations, not only helps with lessons but also serves as an inspiration for school newspapers or writing of all kinds

3. A nautical-minded young gentleman would welcome these bookends in the form of ships bells. Sunglo Studios

4. Carrying out the nautical theme, this Marine Lamp from the Chase Brass and Copper Co. has a wheel mounted on a brass capstan which turns the light on and off

5. Even a boy's bed might be kept neat with a coverlet like this one on it. A fast-riding clipper ship spreads its sails on a wavy sea. Bates Fabrics

6. An extra blanket against the winter chill or for playing Indians comes in wide stripes in splendid boys' colors. Chatham Mfg. Co.

7. For those hard-to-fill rainy days, try this Anstral Sales Multiuse blackboard and watch the feats in art it inspires in restless children

8. For the very young, nothing could be better than an electric blanket. General Electric

9. A crowing cock supports the light of this lamp designed by the Trinity Association

10. Amusingly boxed to resemble a Noah's ark, this note paper shown with two simpler packages is from The House of Eaton

11. Our favorite gift to a child is a music box, and this is an especially nice one from W. and J. Sloane. Horses on a stick and dancing men top it

12. Emerson has done the child's own radio with Snow White and her Faithful Seven Dwarfs. Such decoration makes a radio "belong" more fully to the child

SHOP EARLY—but in our January Issue Last-Minute Gift Portfolio for Tardy Shoppers.

GIFTS for the NURSERY

GIFTS for the DINING ROOM

1. Unusual gifts in sterling have a charm all their own! Here are grape shears, a candlesnuffer, and a little pepper mill. Watson Co.

2. A handsome punch bowl, ladle, and glasses on a crystal tray. Cambridge Glass Co. Will come in handy for holiday entertaining

3. When the room gets blue with smoke, then the Silent Butler does the dirty work quickly. In solid brass chromium plate with walnut trim. Revere Brass and Copper Co.

4. A carving set in a beautiful 17th Century pattern called Sir Christopher by its sponsors, Wallace and Sons

5. Arranging your table or buffet decorations takes on added joy when you have these gleaming crystal ducks. They can be used alone or be surrounded by flowers. Pitt-Petri

6. For quaintness, an Early American Sandwich glass urn and candy jar harmonize with your "old" pieces. From Duncan and Miller

7. If you like dignity, consider sterling candlesticks in classic design. The Gorham Co.

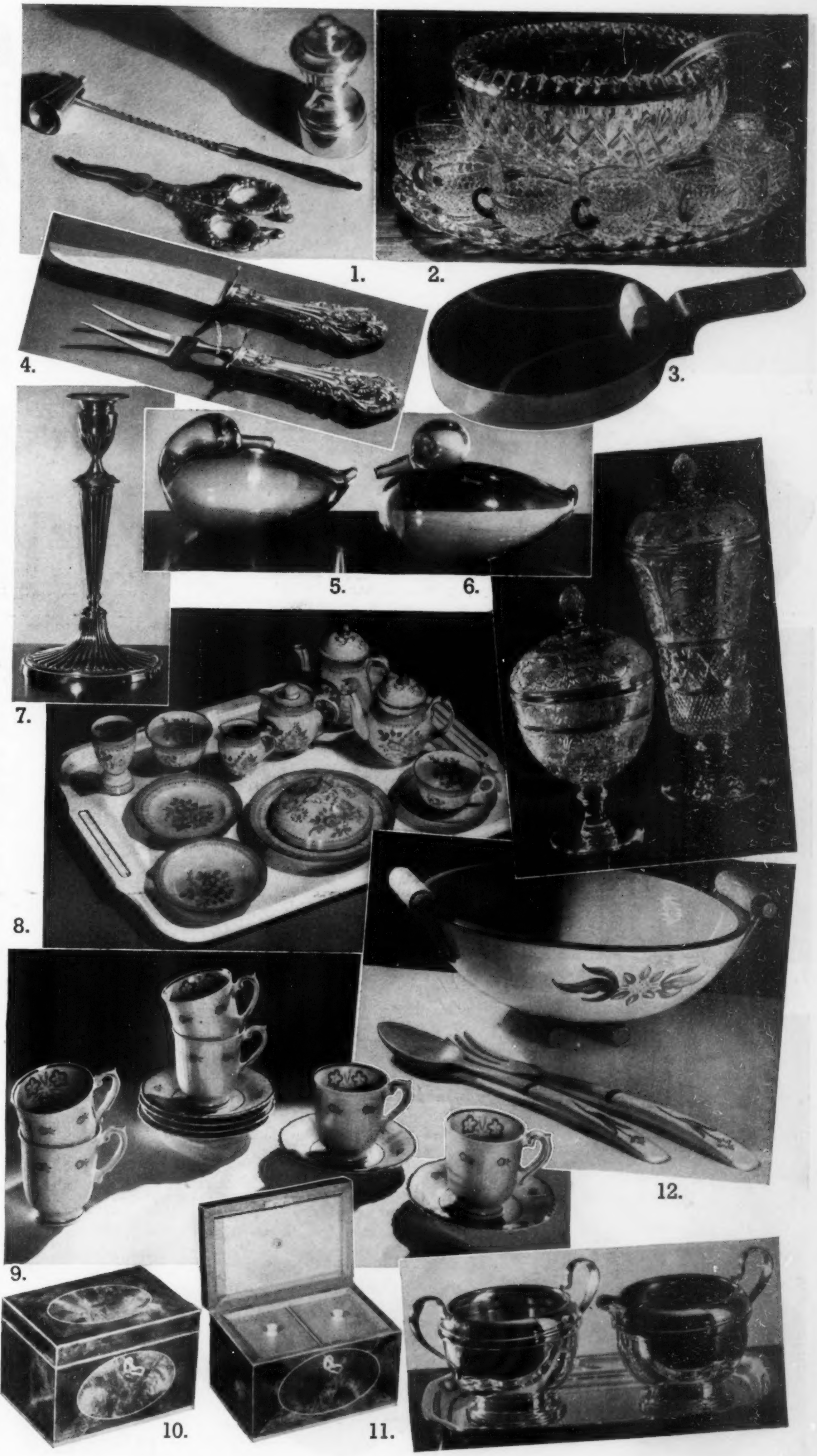
8. Gayly flowered china for the breakfast tray. This set includes all the usual pieces but adds an extra cup and syrup pitcher. W. H. Plummer

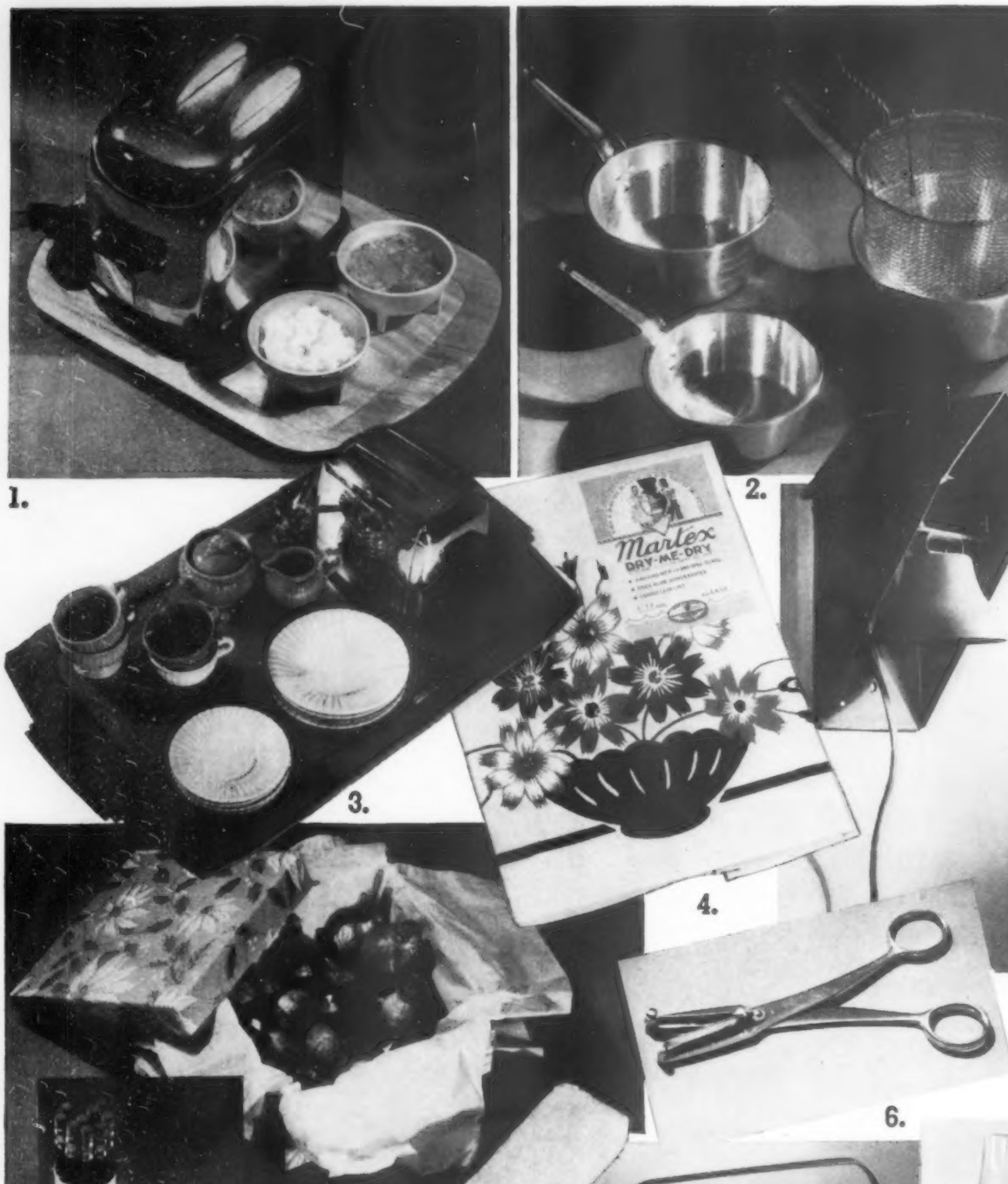
9. Carrying out the Swedish Modern idea are demi-tasse cups in Sonja pattern old ivory Syracuse china from the Onondaga Pottery Co.

10. Reproduced from 18th Century originals are tea caddies to be used today for cigarettes, cards, candy, what you will. Landstrom Furniture Corp.

11. One of the most graceful shapes in sterling sugar bowl and cream pitcher, from The International Silver Co.

12. Turner Artwares has the decorated salad bowl with matching spoon and fork for those Sunday night suppers





F. M. Demarest

GIFTS for the KITCHEN and GARDEN

1. From early in the morning till late at night your Toastmaster will give you the same brand of excellent service. This is the "Toast and Jam Set"

2. For a brand new kitchen, a gift set of aluminum—Wear-ever's packaged sets

3. A hostess set from General Electric that takes all the bother out of entertaining

4. The newest trick from Martex—a practically lintless dish towel in all manner of gay designs and good color schemes —"Dry-me-Dry"

5. A little something to keep delivery boys from battering down the kitchen door — a hand-made monastery bell from Mitteldorfer Straus

6. These garden shears by Wiss leave no mashed or hacked flower stems. To be found at Lewis & Conger

7. "Return me to the kitchen," says each one of these Personal Pencils, or have your own name upon 'em. Abbott Pencil Co.

8. Your gardener friend will bless you for bulbs which can bloom indoors over the winter. Max Schling

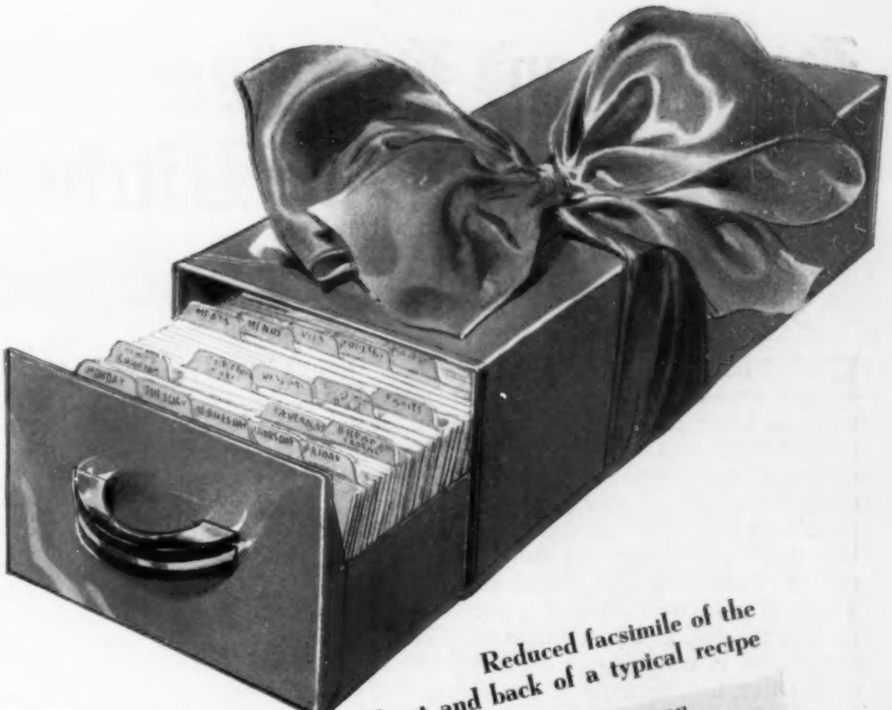
9. The endless uses of a folding triple tray make it almost indispensable for the busy hostess; this one is from Chase Brass and Copper Co.

10. A fitted lunch basket makes picnics at a moment's notice a fact, not a nightmare! Lewis & Conger

11. One of our stand-bys is the Westinghouse Sandwich Grill set. Everything at hand for impromptu Sunday night galas. The waffle iron set itself is just right on the breakfast table

12. To light you down the garden path, or accent any particular place in your garden, nothing could be more suitable than this hurricane candle which can be plunged into the ground anywhere you want it. From Daniel Low

THE AMERICAN HOME MENU MAKER containing 212 BASIC RECIPES is a supremely acceptable CHRISTMAS GIFT



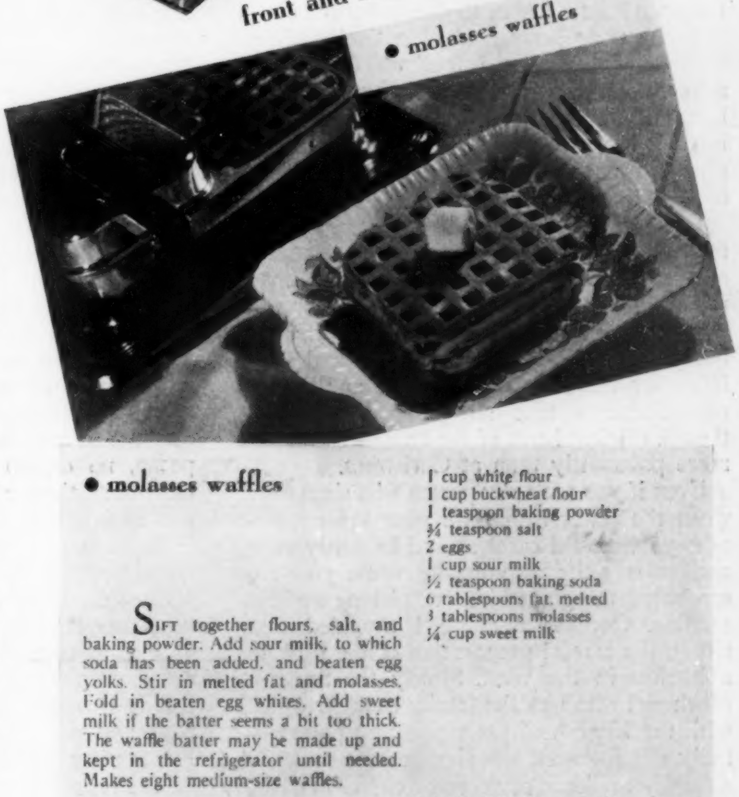
COMES IN 5 COLORS

Clear yellow, brilliant green, crisp blue, cherry red, and refrigerator white. It contains a set of index cards with all the necessary headings, a set of day-of-the-week cards, and 25 Cellophane envelopes in which to protect the recipes—all for $1.00 prepaid. A set of 212 tested, basic recipes—a good start in filling your Menu Maker—costs 50 cents. Send money order or check to:

THE AMERICAN HOME
251 Fourth Avenue, N. Y.

West of the Mississippi add 25 cents for mailing the Menu Maker

Reduced facsimile of the front and back of a typical recipe


● molasses waffles

● molasses waffles

1 cup white flour
1 cup buckwheat flour
1 teaspoon baking powder
¾ teaspoon salt
2 eggs
1 cup sour milk
½ teaspoon baking soda
6 tablespoons fat, melted
3 tablespoons molasses
¼ cup sweet milk

SIFT together flours, salt, and baking powder. Add sour milk, to which soda has been added, and beaten egg yolks. Stir in melted fat and molasses. Fold in beaten egg whites. Add sweet milk if the batter seems a bit too thick. The waffle batter may be made up and kept in the refrigerator until needed. Makes eight medium-size waffles.

Submitted by DOROTHY PRITCHARD
Tested by THE AMERICAN HOME

THE something different you've been looking for to give that difficult person. A practically automatic recipe file for the one who is so busy—the one whose meals have a sameness—the one whose menus are a touch haphazard and maybe we shouldn't mention the plain lazy one—but The American Home Menu Maker is a blessing in any one of five colors. The American Home Menu Maker is a steel filing cabinet, strong and light, lacquered in whichever color goes best with the kitchen you are planning it for—white, clear yellow, brilliant green, crisp blue, and cherry red. Then a series of index cards which automatically sort your recipes in the main subjects from soup to nuts. Also file cards for each day of the week, so you can plan ahead, the painless method of dealing with the menu problems. And last, there are twenty-five heavy Cellophane envelopes—colorless and transparent for the recipes you have cut out of THE AMERICAN HOME each month. The envelopes are exactly the right size to fit behind the filing cards and there you are—neat as wax, always clean and visible, always at your beck and call.

Best of all this is an exclusive Christmas gift. You can get the Menu Maker only through THE AMERICAN HOME and the price is $1.00 prepaid. (West of the Mississippi please add 25 cents to cover mailing charges.) It is never sold through dealers.

To be of wider service to our readers, the price of The American Home Menu Maker has been kept to barely the manufacturing charges and handling of the box, the Cellophane envelopes, and the indices. If you have one or fifty cook books, you still need the workmanlike Menu Maker for all the new recipes that are constantly appearing like those published in THE AMERICAN HOME.

It is the perfect answer to what in the world to do with all the extra recipes that are really worth saving and that you clip out and have been sort of sticking here or there, in whatever cook book was at hand, in your menu notebook, in your purse, the desk drawer, or where ever. The Menu Maker will take care of all that. It fairly consumes recipes and they come out all serenely docketed and sorted behind the main filing cards, and shining through their Cellophane cases—as efficient as your husband's office records.

The American Home Menu Maker is the handiest cook book you can imagine. It is the most practical and convenient plan that has ever been devised for a rapid transit through an assorted pile of miscellaneous groceries to a really delightful series of menus. You don't need a separate menu notebook, you don't need a great shelf of cook books. The Menu Maker will take full responsibility for excellently planned diversified meals and discharge its duties flawlessly.

MOST PRACTICAL WAY EVER DEVISED FOR FILING RECIPES

We have made it practically indestructible, from the strong steel filing drawer, which slides in and out easily and yet cannot escape you, and the stiff serviceable index cards, to the heavy Cellophane envelopes that keep your recipes perfectly neat. Additional envelopes are $1.00 a hundred.

In addition to the Menu Maker there is a portfolio of 212 basic recipes that have been tested and retested in THE AMERICAN HOME kitchen so that we know that they are thoroughly reliable. These recipes are in the same form in which you see them farther back in this issue, and may be cut out for filing in the Menu Maker. The price of this set of 212 recipes is 50 cents. If you wish to give a really unique gift to a new or inexperienced housekeeper, it is quite like a pair of seven-league boots stepping off to a good start to give a set of these recipes with the Menu Maker.

While actually you cannot put this particular gift in anyone's Christmas stocking, it is no more expensive than the kind of thing you do select for that purpose, and will look very gay indeed under any Christmas tree.

Honestly and Heartily— From Our Kitchen to Yours— A Merry Christmas With a Big Red Bow!

FROM our kitchen to yours at Christmas time comes much more than recipes. We want to bring to you a lovely reminiscent sense of noble brews and fancy work in sugar, of spices lingering fragrantly—the scent of cloves being pricked thickly into oranges for pomander balls that will be hanging on the tree, the rich dark of plum puddings, the faint sounds of summer that stirred in the lush green as you were making preserves and pickles, relishes, and condiments for Christmas tables in other houses as well as your own. Other fires than those that crackle on the open hearth are fit to dream before. Even if you are properly glad of a fine batch of Christmas cakes done forehandedly in the autumn and now "ripening" for their red ribbons and tinsel bows, now when you put them in their boxes think of the part your kitchen plays in your life, the goodness and juicy content that can come from it.

We, from our own kitchen, have given you many recipes this month, some of them old and some of them new, and, however you may use and like them, it is our hope that our real present to you may be the intensifying of the strange nostalgias for holidays and little fetes, for feasts and simple fare and far-off remembrances that stir from this warm though efficient heart of the house—and never more poignantly than at Christmas.

Even if you are a shy person who sings only when the water rushing in your tub encourages you, an old carol should be softly sung and it is quite appropriate while you are scrubbing the great bird or "picking up" his stuffing. Once in my life I attended that ritual, the careful preparation of the bird, in a kitchen in the West. Slowly the Swedish ranch girl who was the family cook struggled with the English of the recipe and painstakingly she followed the strange custom while a family audience of seven or eight "helped." She hummed a little foreign tune as she stuffed and stuffed and stuffed and when the last crumb was securely sewed in and the legs trussed to uphold and sustain the portly bird grown grandiose and pompous again even without his feathers, we sang—even though our voices were the lame, the halt, and the blind—we sang lustily and untraditionally "God rest you, merry gentle*man*," and our Swedish ranch hand shut the oven door with "that puts the heart in a kitchen."

Wherever your kitchen is—snug and busy inside—a deep bank of snow, icicles six inches long, and frosty window panes that look out on the silence of evergreens in winter in the North; serenely bustling in the warm sun and maybe a little breeze to stir the camellias and long-leaf pines in the South and West . . . . Whatever your Christmas decorations—mistletoe, poinsettias, roses and Spanish bayonet, maybe fireworks in great sprays and arcs of colored light; or possibly hemlock and spruce and ground pine, ropes of laurel and tinsel swags, juniper and holly, lighted candles in the windows and carols on the frosty air beneath the crystal stars . . . . Whatever your kitchen itself—the last word in gleaming white, systematic efficient modernity that almost does your work for you, or an elderly settled placid kitchen where there is still a well-scrubbed kitchen table in the middle and you do a marathon from sink to stove and peer out through steamy windows to watch for the mailman, or a little outside kitchen house of brick with polished copper pots and sillibub cans where the cook has to run like a rabbit with hot food to the dining table, even a campfire piled high in the quiet snow of the worst weather a man can remember in Montana—let Christmas and its almost forgotten tradition for simple happy things come home again.

So many of your decorations will come from your kitchen—don't let them all go on the front door and the living room mantel. Polish up your copper and aluminum pots and kettles. Set out your fancy tin molds along the window sills. Fill the chopping bowl with fruits and nuts. Let pies and cookies cool out in the open. Take down your curtains and tie up great bunches of beets and carrots and onions and an eggplant. It is a transient decoration, to be sure, but when it is scrubbed and boiled and buttered, when no grape or pecan, no crumb of pie remains, you will remember them all, and nothing—no nectar and ambrosia—ever tasted like that.

To be a part of Christmas tradition is a grand thing and to be the hub of it, as a kitchen is, is an exciting thing. How much time are you willing to spend on the building of a Christmas tradition for your children and theirs for one day out of the whole year? But it is so much more than that, it is the days and weeks before and the long remembering after that build the tradition.

"Festivity"—a beautiful word which brings instantly to mind another with a luscious sound, "feast." We like these words and never more than when they are used with holidays. We are hoping you have planned a great deal of both for your holidays: gatherings of the clan—family and friends—"swish" dances for the young when they are "trucking on down" till two in the morning; what matter if it is to your kitchen they come to scramble eggs and "swing" the old carols, little breathless parties with candy canes and pop-corn balls to go with milk and hot cereals; bridge, and your best party clothes and coffee and a cheese board and a batch of biscuits; and waltzing to the radio, conversation and mulled wine and rich cookies—these and so many other festive thoughts. At Christmas time it is a definitely irksome thing to have to rely on the corner delicatessen, however, so luxuriously stocked with bologna, stuffed olives, curious pyramids of cans, and great displays of crackers saying Merry Christmas. However jolly and red-cheeked the proprietor of your favorite restaurant, however the various servitors have polished the hotel's best china and glass, at Christmas it is a meager fare indeed if somewhere in your day, if somewhere on your tree, there has not been a present from some one's personal kitchen.

Our kitchen may be six times in the heart of a great commercial city, it may be a testing laboratory for eleven months of the year and as efficient and modern as is architecturally possible—equipped to the hilt—specially designed, functional, and practically automatic. But for Christmas time we will discard all that. It is not only in trouble and need that this same heart of a great city pulses and beats, it is in the busy little family times, the happy quiet things that can have a part in the day's working of a magazine office if that magazine wants them to—and we do. A thousand times we do. The very walls of our kitchen fade away, the lights are dimmed, and the city no longer roars at our heels at Christmas. We look on "green fields and the far hills of home" for sure when our noses are full of the heavenly smells of ginger cookies from someone's Grandmother's recipe (that's the thing that means the most to us—someone's real Grandmother's real recipe) and our fingers sticky with cut fruits from someone's family fruit cake rule and we've tasted and tasted till we have a lovely full feeling and a fatuous smile. Something would happen to even an efficiency expert in an environment like that. So just imagine what happens to us: we each inevitably go home to the kitchens of our childhood, richer perhaps in our present thoughts than in actuality. But it is memories like this which creep insistently on you to be the spur to make your children's actuality a gorgeous thing.

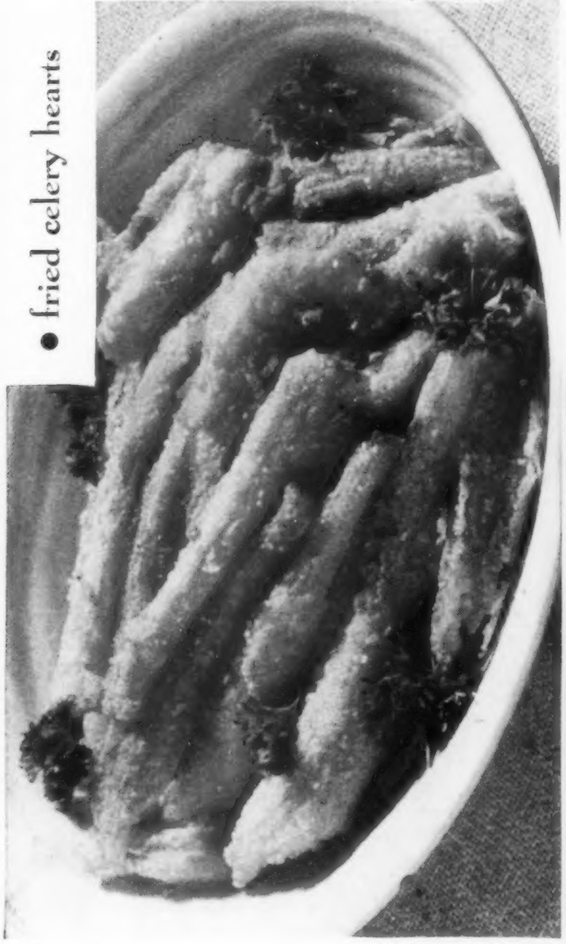
And we want so very much to be a kindly helping part of that actuality. The mere black on white of a printed page is a feeble messenger indeed, but it is all we have in lieu of the spoken word, the warmth of the human voice. We can only ask you to indulge us in our Christmas word and read between the lines, read our wholly uneditorial, purely personal greeting, hear the curious little catch in our voice of which we are not in the least ashamed, thank you, as we call *Merry Christmas* across the miles.

A child we know, who loved of all things to give presents, always used to present them with a beatific smile and say, "With love a big red bow." So please accept these thoughts and wishes, whether you are gathering around an open fire on Christmas Eve with a few friends to make your tree a lovelier thing for their part in arranging its shining decorations, whether there is warmth and a balmy night, whether like us you've watched the cities' lights go red and white and garland the biggest tree in the world where it stands to grace a broad avenue, whether it be a cup of coffee and your slippers or champagne and white tie, still—honestly and heartily—from our kitchen to yours, Merry Christmas with a big red bow.

from Our Kitchen *to* Yours

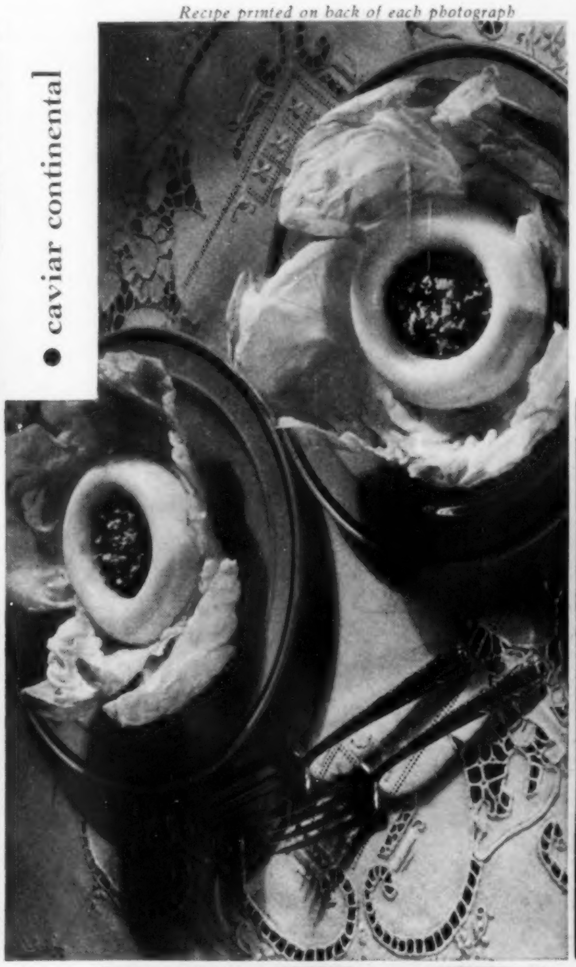
We can't send you all Christmas presents, personally, much as we should like to, but we can share with you our own favorite yuletide recipes. Ones that have been previously published in The American Home and have been used over and over again in our own kitchen

Recipe printed on back of each photograph



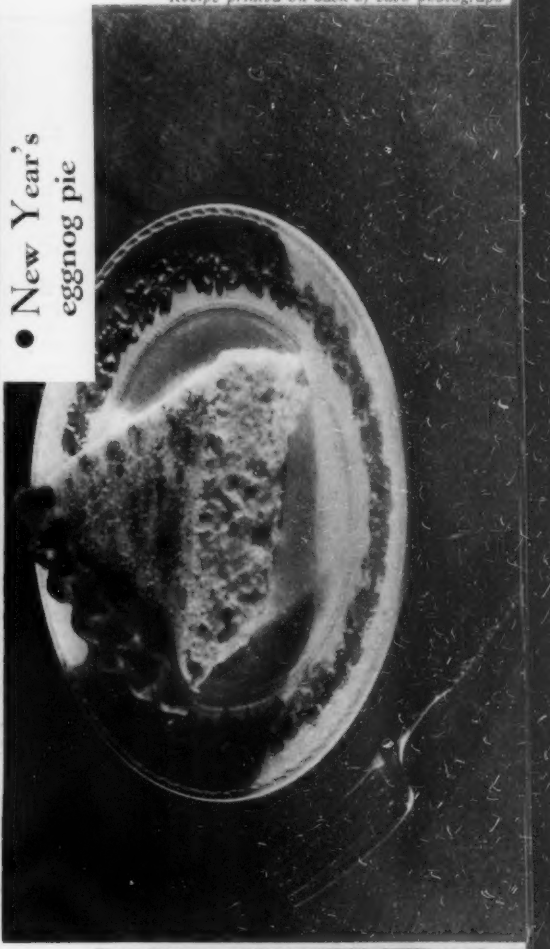
● fried celery hearts

Recipe printed on back of each photograph

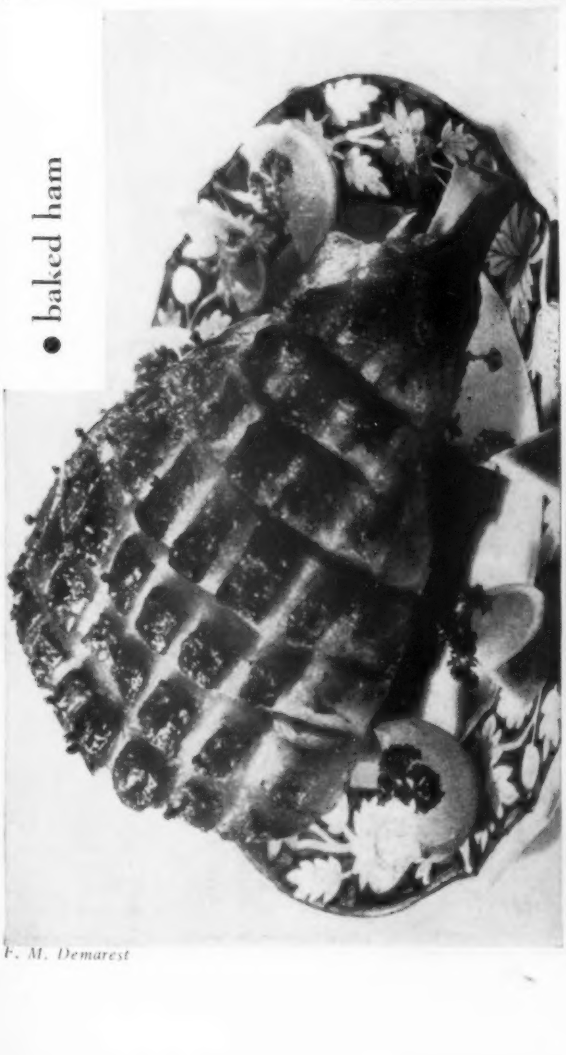


● caviar continental

Recipe printed on back of each photograph

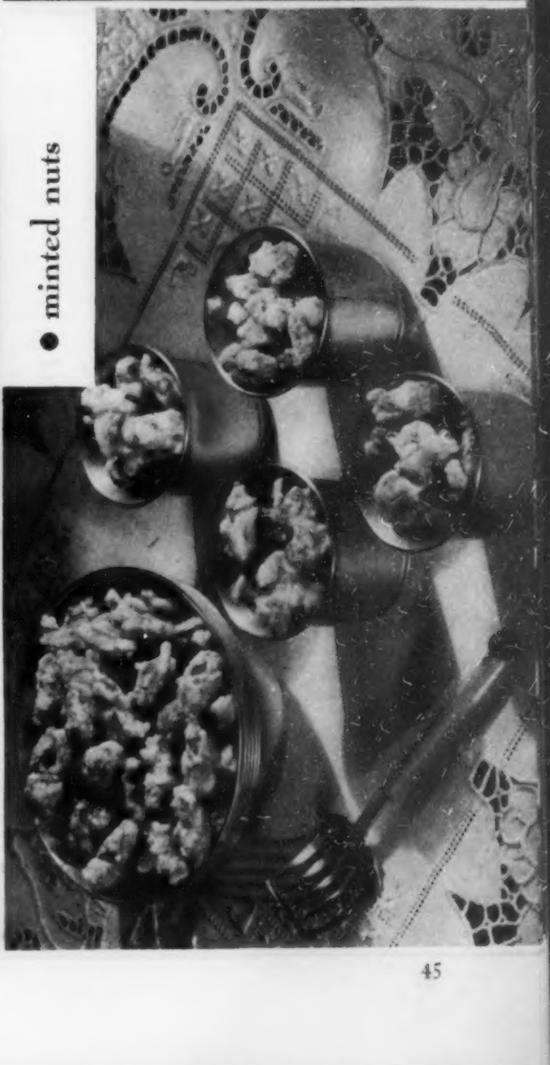


● New Year's eggnog pie



● baked ham

● riz bouilli



● minted nuts

F. M. Demarest

from Our Kitchen *to* Yours

MENU
for a
FORMAL
DINNER

**Caviar Continental*
**Baked Ham* **Riz Bouilli*
Fried Celery Hearts
Green Salad with Roquefort Cheese Dressing
**Eggnog Pie*
**Minted Nuts* *Bonbons*
Demi Tasse

**Recipes printed below*

Photograph printed on back of each recipe

Photograph printed on back of each recipe

Photograph printed on back of each recipe

• minted nuts

- 1 cup sugar
- ½ cup water
- 1 tablespoon light corn syrup
- ⅛ teaspoon salt
- 6 marshmallows
- ½ teaspoon essence of peppermint, or
- 3 drops oil of peppermint
- 3 cups walnuts, broken in halves

Cook together slowly sugar, water, corn syrup, and salt. Remove from heat just before it forms a soft ball when a little is dropped in cold water, or until 230° F. with candy thermometer. Add marshmallows; stir until they are melted. Add peppermint and nuts and stir with circular motion until every nut is coated and mixture hardens. Cool on unglazed paper. These can be kept fresh in tightly covered jar for at least a week.

Tested by The American Home

• New Year's eggnog pie

- 4 egg yolks, slightly beaten
- ½ cup sugar
- ½ teaspoon salt
- ½ cup hot water
- ¼ cup cold water
- 1 envelope (1 tablespoon) unflavored gelatin
- 4 egg whites, stiffly beaten
- ½ cup sugar
- 1 teaspoon grated nutmeg
- 2 teaspoons rum or rum flavoring
- 1 baked pie shell

Cook first four ingredients over boiling water, stirring constantly, until mixture coats a spoon. Soak gelatin in the cold water for five minutes. Pour custard over gelatin mixture, blend well and cool. When mixture starts to congeal fold in stiffly beaten egg whites, blended with sugar, nutmeg, and rum. Pour mixture into a baked pie shell, made in a 9-inch pie pan, and chill until firm. If you wish, spread with thin layer of whipped cream and sprinkle with nutmeg before serving.

Tested by The American Home

• riz bouilli

- 1 quart boiling water
- 3 teaspoons salt
- 1 slice bacon
- Pinch of saffron
- 1 cup uncooked rice, washed
- 1 tablespoon grated Parmesan cheese
- ⅛ teaspoon pepper

Add salt, bacon, and saffron to boiling water, and boil 5 minutes. Add rice slowly and continue cooking 15 to 20 minutes, or until a grain, when pressed between the thumb and forefinger, is entirely soft. Drain and remove bacon. Stir lightly into rice, Parmesan cheese, and pepper. Dot with butter and serve hot. Serves 6.

Tested by The American Home

• caviar continental

- 12 egg whites
- 6 tablespoons caviar
- 1 teaspoon grated onion
- 1 teaspoon lemon juice
- 6 lettuce leaves
- 3 egg yolks, hard cooked

Fill well-buttered individual ring molds with unbeaten egg whites. Allow 2 egg whites to each mold. Bake in moderate oven (350° F.) about 10 minutes or until firm.

Remove from molds onto crisp lettuce leaves. Fill centers with caviar which has been mixed with grated onion and a little lemon juice. Cook the egg yolks in salted water (just below boiling point) and when hard rub through sieve. Sprinkle over the caviar. Served very cold, this makes an unusually attractive first course for a formal dinner. Serves 6.

Tested by The American Home

• baked ham

- 1 ham (8 to 10 pounds)
- 3 pounds (about 12 cups) of flour
- 1 pound (about 3 cups) of corn meal
- Cold water
- Whole cloves
- 3 tablespoons dry mustard
- 2 cups brown sugar
- 1 large bottle ginger ale
- 2 oranges, sliced
- 1 lemon, sliced

Mix flour and corn meal with water to make a stiff dough. Put ham into pan and cover thoroughly with dough. Place, uncovered, in a medium (350° F.) oven and cook for 4 hours. Then remove from oven, take baked dough crust from ham. Remove skin and score fat into inch cubes. Stick whole cloves into each square. Pat brown sugar mixed with mustard into top of ham. Pour ginger ale into roasting pan and add oranges and lemons. Place ham in pan and bake uncovered in moderately hot oven (375° F.) for 45 minutes, basting frequently. Strain sauce in pan and serve with ham. A 10 pound ham will serve about 20 people.

Tested by The American Home

• fried celery hearts

- 3 tablespoons flour
- 1 egg, slightly beaten
- 1 cup milk
- Celery hearts
- Fine bread crumbs

Blend flour and egg, add milk gradually beating after each addition.

Wash celery hearts thoroughly and separate into quarters. Cook in chicken broth or water for ten minutes. Drain.

Dip celery in batter and then in fine bread crumbs and fry in deep fat (370° F.) three to six minutes until golden brown. Drain on absorbent paper and sprinkle with salt. Serve hot. This batter is sufficient for frying celery for 6 people.

Submitted by Elvira C. Larson
Tested by The American Home

from Our Kitchen *to* Yours

Serve a
Holiday
Luncheon

MENU I

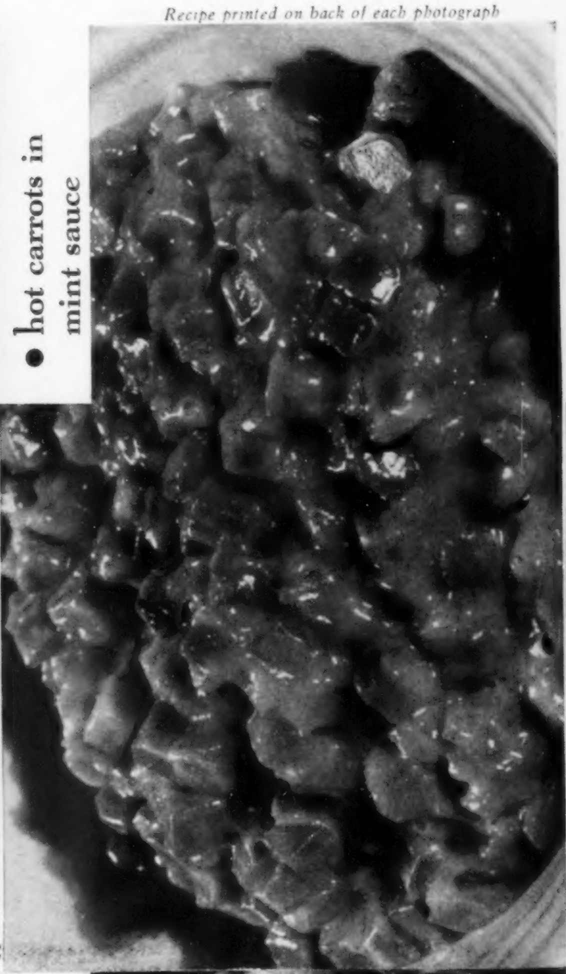
Baked Lamb Loaf **Broiled Mushrooms**
***Hot Carrots in Mint Sauce**
***Popovers** **Cherry Preserves**
***Cranberry Cream Cheese Tarts**
Coffee

**Recipes on reverse side*

Recipe printed on back of each photograph

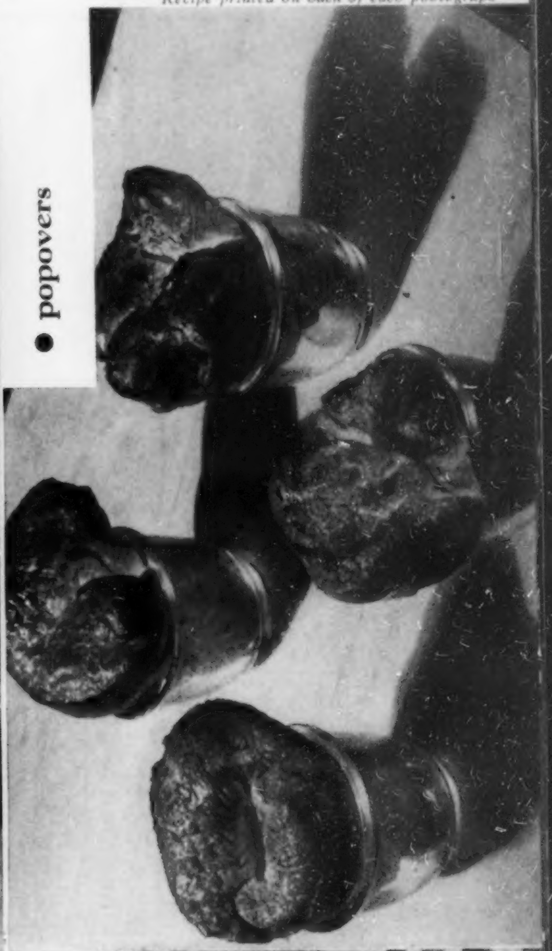
● creme vichyoisse

Recipe printed on back of each photograph

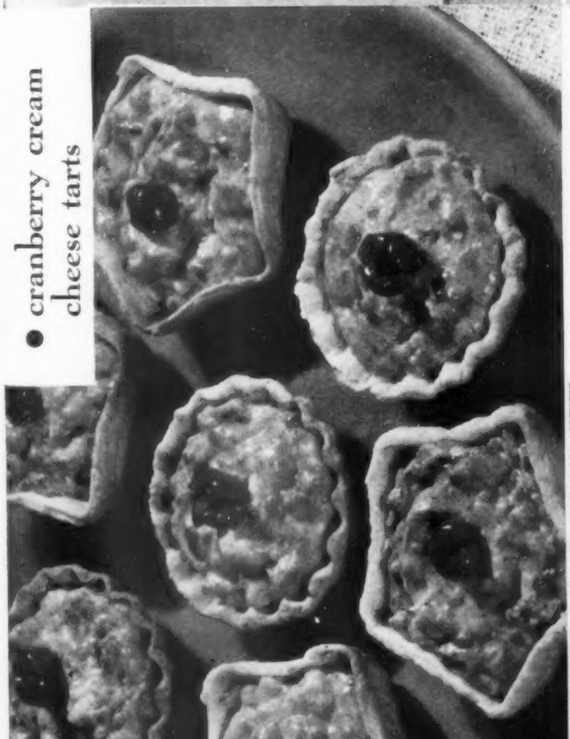


● hot carrots in mint sauce

Recipe printed on back of each photograph

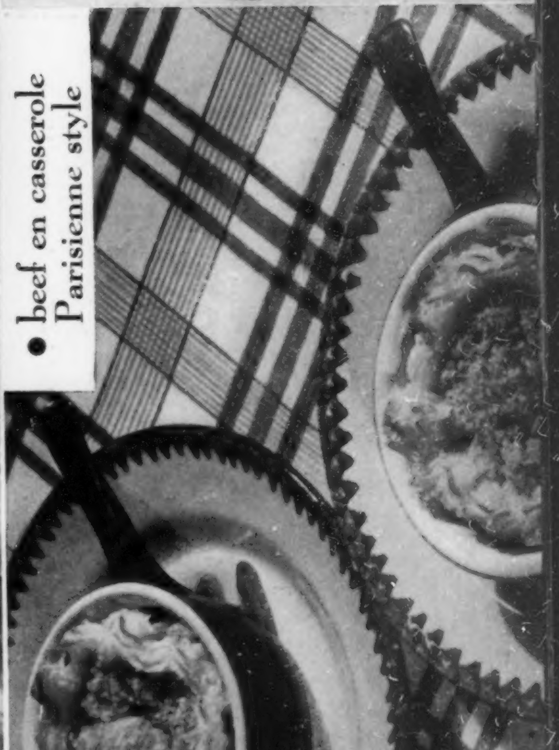


● popovers



● cranberry cream cheese tarts

● artichokes



● beef en casserole Parisienne style

F. M. Demarest

from Our Kitchen *to* Yours

MENU II

**Beef en Casserole, Parisienne Style*
Fruit Salad in Lettuce Cups
Celery *Hot Cornsticks*
Lemon Chiffon Pie
Coffee

MENU III

**Crème Vichyoisse*
**Artichoke Salad (shrimp filling)*
Assorted Breads *Tomato Preserves*
Raspberry Sherbet
**Almond Horns (see page 53)*
Coffee

**Recipes printed below*

Photograph printed on back of each recipe

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• beef en casserole Parisienne style

- 2 cups cooked beef, chopped
- 2 medium onions, sliced and fried
- 2 cups cooked carrots, sliced
- 1 teaspoon salt (more or less to taste)
- Dash pepper
- 4 medium potatoes, cooked and mashed
- ½ teaspoon Worcestershire Sauce
- ½ teaspoon Kitchen Bouquet
- 3 tablespoons heavy cream
- 4 tablespoons fine bread crumbs
- 1 tablespoon melted butter

Line a well-buttered baking dish, or individual dishes, with fried onions. Add a layer of chopped beef and a layer of carrots. Nearly fill the dish in this way with alternate layers, seasoning with salt and pepper. Cover with mashed potatoes. Pour cream, to which Worcestershire Sauce and Kitchen Bouquet have been added, over all and sprinkle with bread crumbs mixed with melted butter. The mashed potatoes may be omitted if desired. Bake in a hot oven (400° F.) until nicely browned and heated through. Serves 6.

Tested by The American Home

• artichokes

Allow one artichoke for each serving. Wash thoroughly. Remove discolored outer leaves; cut off stem close to leaves; cut off top about ¾ inch down. Tie with string to hold shape, although this is not necessary. Place in boiling salted acidulated water (1 teaspoon salt, 1 teaspoon vinegar to 1 quart water) and cook until an outer leaf is easily detached—about 30-45 minutes. Drain upside down in strainer. Remove choke (the thistle like center).

Serve hot with melted butter or mayonnaise for dipping artichoke leaves.

An interesting variation is to fill center of chilled artichoke with shrimp and celery mixed with mayonnaise, as shown in photograph, reverse side.

Tested by The American Home

• cranberry cream cheese tarts

- Pastry for 8 tart shells
- 2 cups strained cranberry sauce
- 1 cup heavy cream
- ¼ cup confectioners' sugar
- 1 3-ounce package cream cheese
- 12 marshmallows, diced
- ½ cup walnut meats, chopped

Make 8 tart shells by baking rounds of pastry on inverted muffin tins or aluminum star molds. (Two cups flour, 1 teaspoon salt, 1 tablespoon sugar, ⅔ cups shortening and from 5 to 6 tablespoons water will be sufficient to make this number. A sprinkling of grated orange rind will give the pastry an additional tang of flavor.)

Place thick cranberry sauce in a coarse sieve and let drain slightly, until but 2 cups of thick sauce remain. (Or use the canned, prepared cranberry sauce.) Whip cream until stiff and add sugar and cream cheese mashed smooth with a fork. Fold marshmallows into cream. Mix together walnut meats, cranberries, and cream mixture very gently. Pile into cooled pastry shells. If you wish, garnish with a candied green cherry before serving—to give the Christmas effect. Makes 8 tarts.

Tested by The American Home

• popovers

- 3 eggs
- ½ teaspoon salt
- 1 teaspoon sugar
- 1 cup flour
- 1 cup milk
- 2 teaspoons salad oil or melted shortening

Directions are given here for making popovers in the electric mixer although this same recipe can also be used for making them "by hand." (Before starting to make popovers put greased muffin tins or custard cups into a very hot oven—450° F.—and heat until they are sizzling hot.) Beat eggs at medium speed a few minutes until frothy. Now add salt, sugar, flour and half the milk and mix again, medium speed, until smooth. Then add remaining milk and salad oil, or melted shortening, and heat at low speed just until blended. Pour batter into hot muffin tins or custard cups, filling each about half full. Bake in a very hot oven (450° F.) for 15 minutes. Reduce heat to 400° F. and continue baking for 15 minutes longer. Do not open oven while baking. Makes 12 popovers.

Tested by The American Home

• hot carrots in mint sauce

- 1½ cups diced carrots
- 2 tablespoons butter
- 1 teaspoon cornstarch
- 1 tablespoon sugar
- ⅓ cup water
- 1 tablespoon shredded mint leaves
- Few drops lemon juice
- Grated rind of ¼ lemon

Cook diced carrots in small quantity of slightly salted water. When tender, push carrots to one side of pan, put in the butter and melt over low heat. Blend cornstarch with sugar, add water, mint leaves, lemon juice, and rind. Add this to the butter and cook, mixing in the carrots as the sauce cooks. This is nice to serve with roast lamb. Serves 3 to 4.

Tested by The American Home

• crême vichyoisse

- 6 hearts leeks
- 2 white onions (1½ inches in diameter)
- ⅓ cup butter
- 1 pound uncooked white potatoes, peeled and cut fine (about 3 cups)
- 2 quarts canned chicken consommé
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 pint light cream

Finely chop leeks and onions. Add to melted butter and cook very slowly (so they will not brown) for 30 minutes. Add potatoes and consommé. Season with salt and pepper and cook, covered, until potatoes are thoroughly done (or about 30 minutes). Put through a very fine sieve. When ready to serve, add cream and heat in double boiler. Do not boil after the cream has been added. Serves 8.

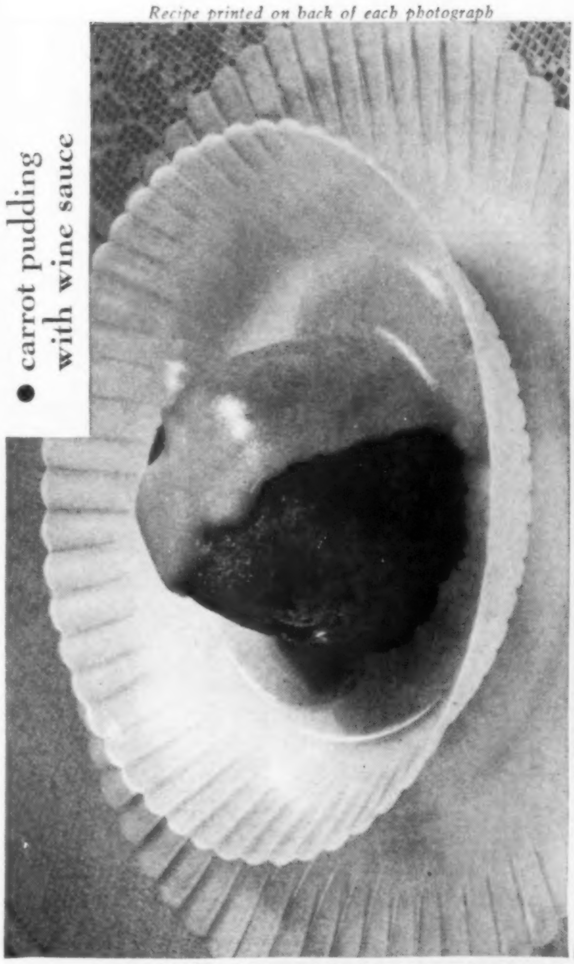
Recipe courtesy of the Chef,
Chateau Frontenac, Quebec

Tested by The American Home

from Our Kitchen *to* Yours

Maybe it's not your turn to have the big family Christmas dinner this year. But don't let that discourage your "hostessing" instincts for one minute. Our informal supper (recipe suggestions below) is your opportunity to demonstrate your finesse in this department

Recipe printed on back of each photograph



● carrot pudding with wine sauce

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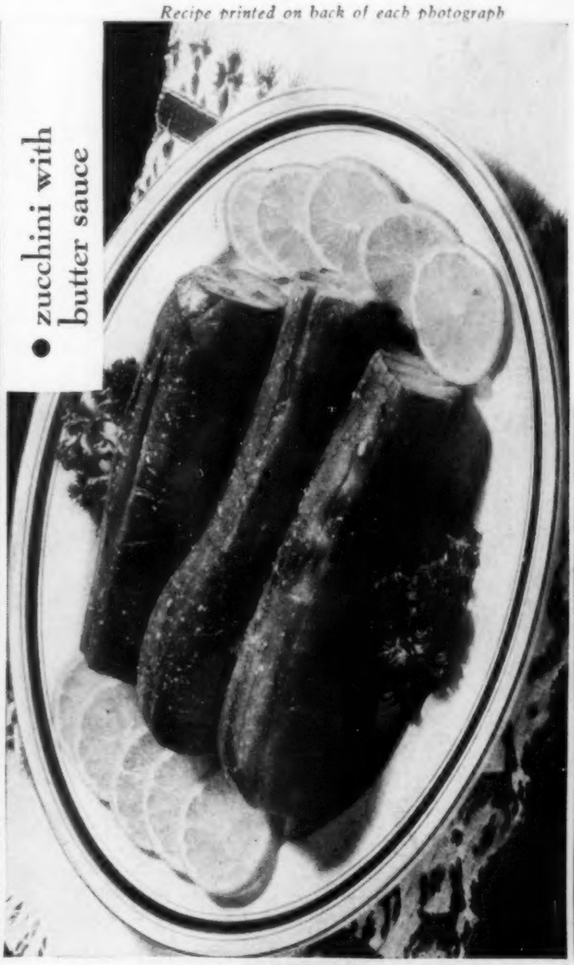
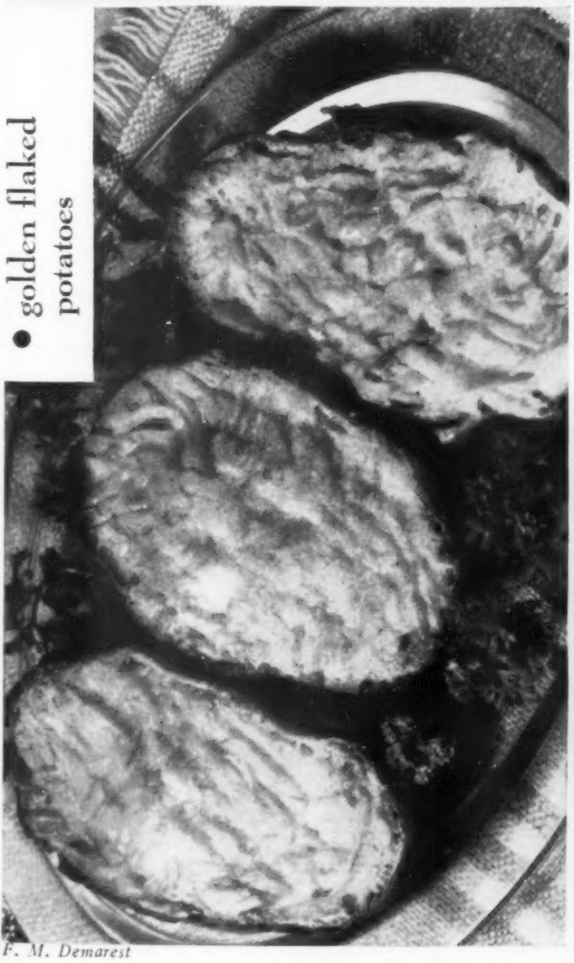


● zucchini with butter sauce

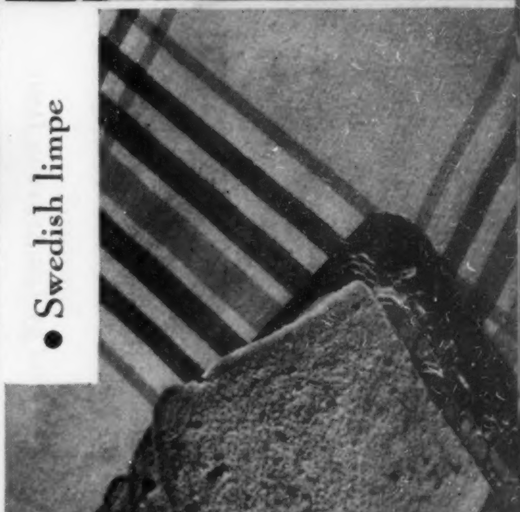
Recipe printed on back of each photograp

● bouillabaisse



● golden flaked potatoes

● white fruit cake



● Swedish limpe

F. M. Demarest

from Our Kitchen *to* Yours

Plan your own supper menus around the food below. Golden flaked potatoes will stay hot in the oven while you're putting last minute touches on other food; carrot pudding and fruit cake and Swedish limpe can be made ahead of time; bouillabaisse, very famous in New Orleans, is a meal in itself; zucchini goes well with escalloped oysters

Photograph printed on back of each recipe

Photograph printed on back of each recipe

Photograph printed on back of each recipe

• Swedish limpe

2 cups water
½ cup brown sugar
2 teaspoons caraway seeds
1 tablespoon shortening
1 teaspoon chopped orange peel, or
1 Scant teaspoon anise seed
½ compressed yeast cake
White flour as needed (about 3 cups)
1 teaspoon salt
Rye flour as needed (about 2 cups)

Boil together water, sugar, caraway seeds, shortening, and orange peel (or anise seed) for 3 minutes. Let mixture become lukewarm. Add yeast. Stir thoroughly, gradually adding sufficient white flour to make a soft dough. Place dough in a warm place and let rise for 1½ hours. Then add salt and enough rye flour to make a stiff dough. Let rise again for 2 hours. Knead slightly and shape into loaf. Put into greased loaf pan (9 x 5 x 3) and let rise again for half an hour. Bake in a moderate (350° F.) oven for 1 hour.

Tested by The American Home

• white fruit cake

2 cups (1 pound) butter
2 cups sugar
12 eggs
4 cups flour
1 lemon—juice and grated rind
1 orange—juice and grated rind
4 cups (1 pound) shelled nuts, chopped
1 pound each, raisins, sultanas, dates, chopped
½ pound each citron, candied cherries, chopped
¼ pound each candied lemon peel, candied orange peel, chopped
2 slices candied pineapple, chopped
2 teaspoons salt
2 teaspoons baking powder
1 teaspoon each ground cloves, allspice

Cream butter and sugar and add eggs, one at a time, stirring in well. Sprinkle chopped fruit with some of the flour. Sift salt, baking powder, and spices with remainder of flour and stir into the egg batter. Add fruit juice and grated rind and mix well. Add the floured fruit. Bake in loaf pans which have been greased and lined with waxed paper. Bake in a moderately slow oven (325° F.) for 1 to 1½ hours. While cakes are still warm, pour a cup of wine or brandy over them, if desired. This recipe will make 4 or 5 fruit cakes. Wrapped attractively, they make excellent Christmas gifts.

Tested by The American Home

• golden flaked potatoes

4 baked potatoes
¼ cup cream
4 tablespoons butter
1 teaspoon salt
⅛ teaspoon pepper
1 cup finely grated carrots

Cut baked potatoes in half; scoop out and reserve shells. Mash insides of potatoes with cream and butter and season with pepper and salt. Add shredded carrots. Pile lightly into potato shells and return to a very hot oven (450° F.) for 5 to 10 minutes. The slight cooking gives carrots added flavor. Serves 8.

Grated carrots may also be mixed in with plain mashed potatoes. This is an attractive dish that will delight the children.

Tested by The American Home

• bouillabaisse

½ lb. fresh shrimps
3 cups boiling water
1 tsp. salt
6 whole cloves
1 large onion, chopped
1 clove garlic, chopped
2 tbsp. butter
¼ lb. fresh mushrooms
1 cup canned tomatoes
1 cup water
⅝ tsp. curry powder
4 tbsp. sherry
¾ bay leaf
3 tbsp. Parmesan cheese
½ lb. lobster meat (canned)
½ lb. fillet haddock
½ pt. scallops cut in quarters
½ tsp. salt
⅛ tsp. pepper
1½ tbsp. flour

Cook shrimps in boiling water, with salt and 2 cloves, for 20 minutes. Remove shrimps and cloves with straining spoon, reserving broth to be used later. Remove shells and intestinal tracts from shrimps, and cut in half lengthwise. Set aside. Cook onion and garlic in butter about 10 minutes, or until lightly browned. Add tomatoes, water, curry powder, 2 tablespoons sherry, 2 cloves, bay leaf, and Parmesan cheese. Cover and cook slowly 30 minutes. Bring shrimp broth to boil; add 2 tablespoons sherry, 2 whole cloves, lobster meat, fillet haddock, and scallops. Let simmer slowly (not boil) 15 minutes. Turn off heat. At the end of 30 minutes add shrimps and mushrooms to tomato mixture. Season with salt and pepper. Cook 5 minutes, add flour mixed to a paste with small amount cold water, and cook 5 minutes more. Place fish from broth in soup tureen and break up slightly. Combine broth with tomato mixture and pour over fish. To serve, place thinly sliced toast in each soup plate, add pieces of fish, and cover with broth. Serves 5.

Tested by The American Home

• zucchini with butter sauce

Small zucchini
Melted butter
Pepper
Salt

Select small zucchini (Italian squash) as young and tender as possible. Scrape them lightly, only the darkest green should be removed. Lay them whole in a steamer. Cover closely and steam until just tender, or about 25 minutes. Turn carefully into a serving dish. Pour over melted butter and sprinkle with salt and pepper. The success of this vegetable depends upon the delicate handling, the care and cooking and serving. It can be one of the most delicious vegetables—or it can be just squash! Allow 1 small zucchini per person.

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• carrot pudding with wine sauce

½ cup seeded raisins
½ cup currants
5 tablespoons flour
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ground cloves
1 cup grated raw carrots
1 cup grated raw potatoes
5 tablespoons brown sugar
2 tablespoons butter, melted

Wine sauce:

½ cup butter
1 cup sugar
1 cup hot water
1 egg yolk, beaten lightly
3 tablespoons sherry

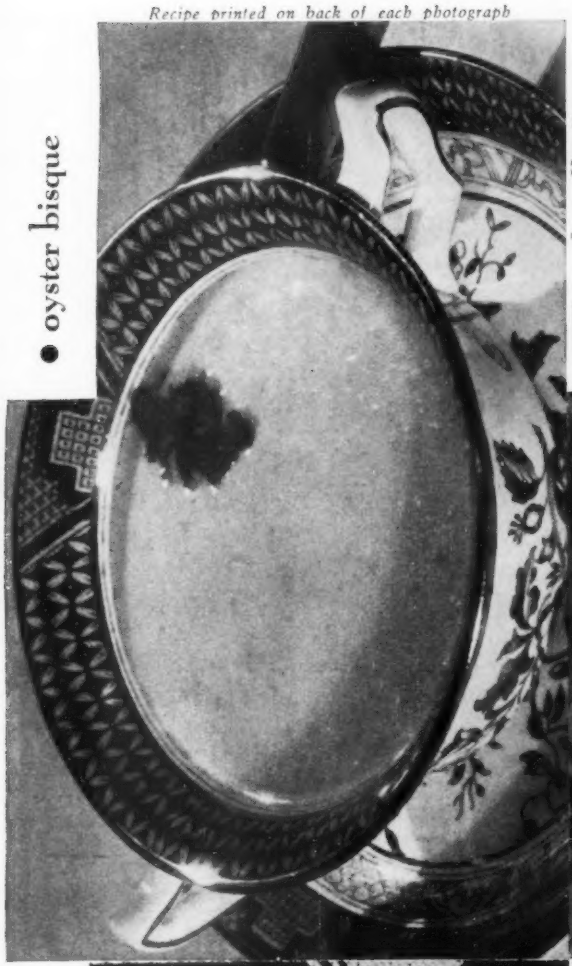
Mix raisins and currants with flour which has been sifted with soda and spices. Mix well with the rest of the ingredients. Fill 6 small greased molds two thirds full, cover tightly, and steam for 3 hours. Or pour into 1 large tin can, such as a baking powder or coffee can. Cover and steam for 3 hours. Serve hot with wine sauce. To make the sauce, cream butter and sugar and add hot water. Cook until consistency of honey. Add beaten egg yolk and sherry, stirring constantly. Serve hot. Serves six.

Tested by The American Home

from Our Kitchen *to* Yours

Roast fowl, sweet potatoes, apples, onions, oysters, steamed puddings —what do they remind you of? A traditional Christmas dinner, of course! These favorite foods are all dressed up in new clothes, below. Your menu can be traditional and "surprising" all at the same time

Recipe printed on back of each photograph



● oyster bisque

Recipe printed on back of each photograph

● French rolls "petit déjeuner"

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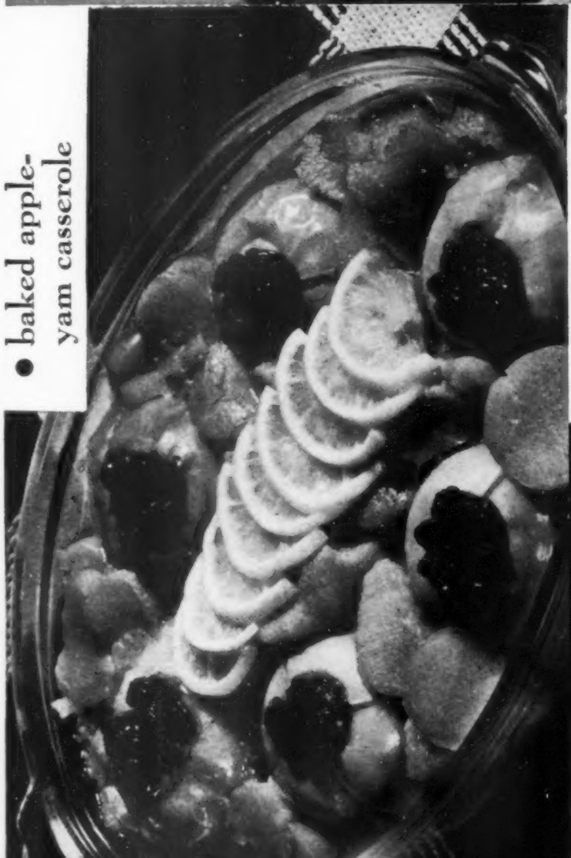
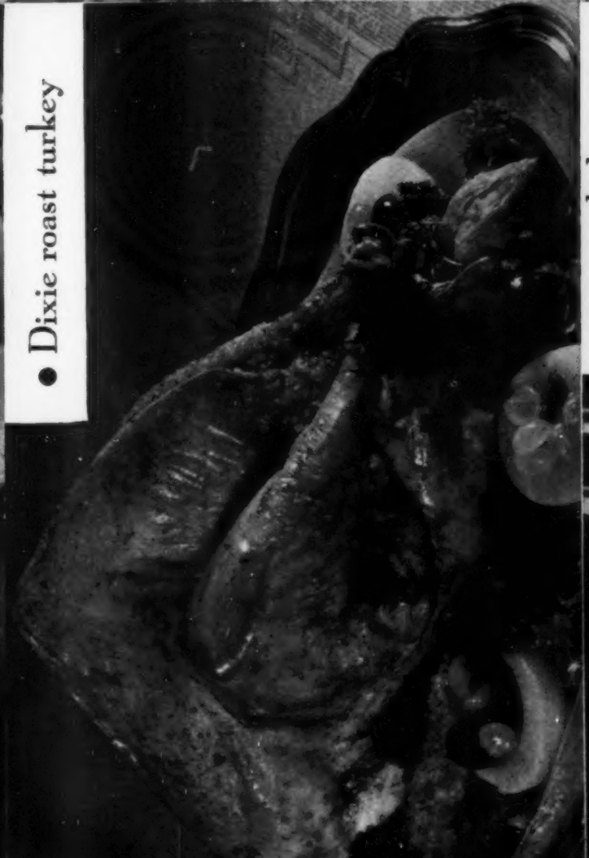
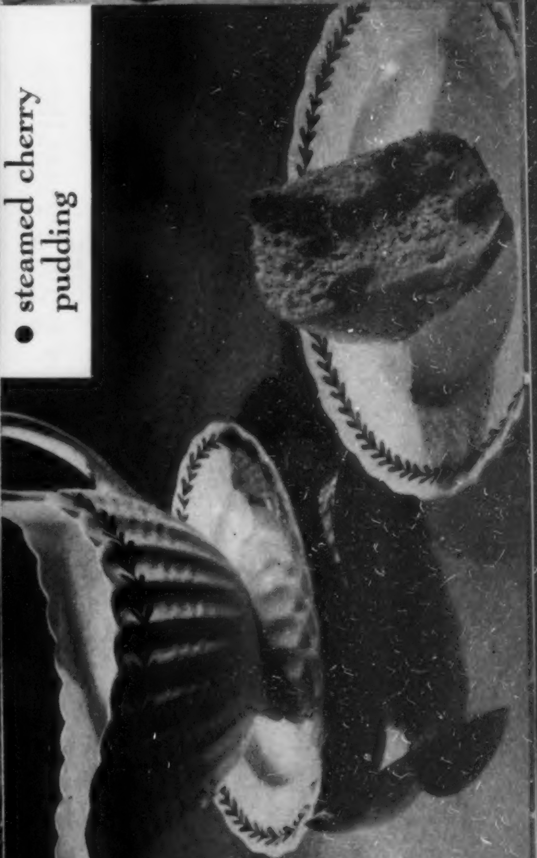
● onions in jackets



● baked apple-yam casserole



● Dixie roast turkey



● steamed cherry pudding

F. M. Demarest

from Our Kitchen *to* Yours

TRADITIONAL
CHRISTMAS
DINNER

**Oyster Bisque*
**Dixie Roast Turkey*
**Baked Apple-Yam Casserole*
**Onions in Jackets*
Green Vegetable Salad
**French Rolls* *Currant Jelly*
**Steamed Cherry Pudding*
Coffee

**Recipes printed below*

Photograph printed on back of each recipe

• steamed cherry pudding

1 cup flour
¼ teaspoon salt
2 teaspoons baking powder
¼ cup sugar
1 tablespoon shortening
½ cup milk
1 cup red pitted fresh, or well-drained canned cherries

Sift together flour, salt, baking powder, and sugar. Blend in shortening with two knives, held scissor-fashion, or with pastry blender. Add milk; mix lightly. Add well-drained cherries. Turn into a well-greased pudding dish or baking powder cans (not more than half full). Cover with waxed paper. Place on rack over boiling water and steam 1 hour. Serve with a sweet sauce. Serves 4.

Tested by The American Home

• Dixie roast turkey

10- to 12-pound turkey
Salt, pepper, and melted butter
Dressing:
Turkey liver, cut in small pieces
3 cups cooked rice
3 tablespoons turkey fat
3 tablespoons minced onion
3 tablespoons minced parsley
1 teaspoon salt; pinch of thyme
¼ teaspoon poultry seasoning

Wash the outside of the bird thoroughly. Remove the entrails and wipe out with a damp cloth. The turkey may be prepared for the oven two or three days in advance and kept in the refrigerator. To prepare for roasting rub surface with salt and pepper and melted butter. To make the dressing, sauté the onion and liver in the turkey fat. Mix with rice, parsley, salt, thyme, and poultry seasoning, and stuff turkey. But do not force the stuffing too hard in the cavity as this will make it soggy. Close the opening with a skewer. Place turkey in an uncovered roaster and baste often with drippings. Allow about 25 minutes to the pound, weighing turkey just before putting in oven. A ten-pound turkey will easily serve 12 people, as ¾ pound of turkey (weight undrawn) for each person is a generous allowance.

Tested by The American Home

• baked apple-yam casserole

6 thin slices Canadian bacon
6 medium-size tart apples
6 medium-size sweet potatoes or yams
1 cup seedless raisins
Brown sugar
Butter
Lemon slices

Put the bacon slices in the bottom of a deep baking dish. Cover with an inch of water. Place cored apples that have been stuffed with raisins on top of the bacon. Fill all the empty places in the dish with yams, peeled and sliced thin. Sprinkle the top with brown sugar and dots of butter. Cover with lemon slices. Bake in a covered baking dish in a slow oven (300-350° F.) until the yams are tender, or about 1 hour. This is a delicious dish, so satisfying that nothing but a lettuce salad and corn sticks need be served with it. If you must have a dessert, let it be very simple. Serves six.

Tested by The American Home

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• onions in jackets

3 large sweet onions
1 egg, beaten
½ cup heavy cream (or evaporated milk)
¼ teaspoon salt
Few grains pepper
4 tablespoons flour

Peel and slice onions in ¼ inch slices. Mix egg and cream together, add flour and season with pepper and salt. Dip onion slices in this mixture so that each slice is thoroughly coated. Fry in deep fat at 365° F. about 5 minutes or until golden brown. Drain and serve at once.

Tested by The American Home

• French rolls "petit déjeuner"

½ cup milk, scalded
2 tablespoons sugar
½ teaspoon salt
1 cake compressed yeast dissolved in
2 tablespoons lukewarm water
2 tablespoons melted shortening
1 egg, beaten
2 cups flour

Put sugar and salt into a bowl and add scalded milk. When slightly warm add the yeast which has been dissolved in lukewarm water. Beat into this mixture ¾ cup flour. Cover and let rise until foamy. Then add the melted shortening, the beaten egg, and the rest of the flour. Turn out onto a floured board and knead lightly. Let rise again and, when double in bulk, punch the dough down; pinch off tiny round rolls. Butter and place in a greased pan 1 inch apart. Let rise double their size; bake in hot oven (400° F.) 20 minutes. Makes 24 small rolls.

Poppy seed rolls

Proceed as for French rolls except, just before baking, brush with egg yolk beaten with a little water and sprinkle with poppy seeds.

Recamier tied rolls

Using the same recipe, cut strips of dough and tie each strip into one single knot. Just before taking from the oven brush with a little cream and powdered sugar mixture. Sprinkle with finely chopped almonds.

Tested by The American Home

• oyster bisque

½ pint oysters
1 cup water
2 cups milk
1 slice onion
1 stalk celery, diced
3 sprigs parsley
Small piece bay leaf
⅛ teaspoon mace
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper

Chop oysters, add water, and simmer for about ten minutes. Scald milk with seasonings, add oysters, and strain, rubbing oysters through a sieve. Melt butter, add flour and blend. Add strained oysters. Season and cook until smooth and thickened.

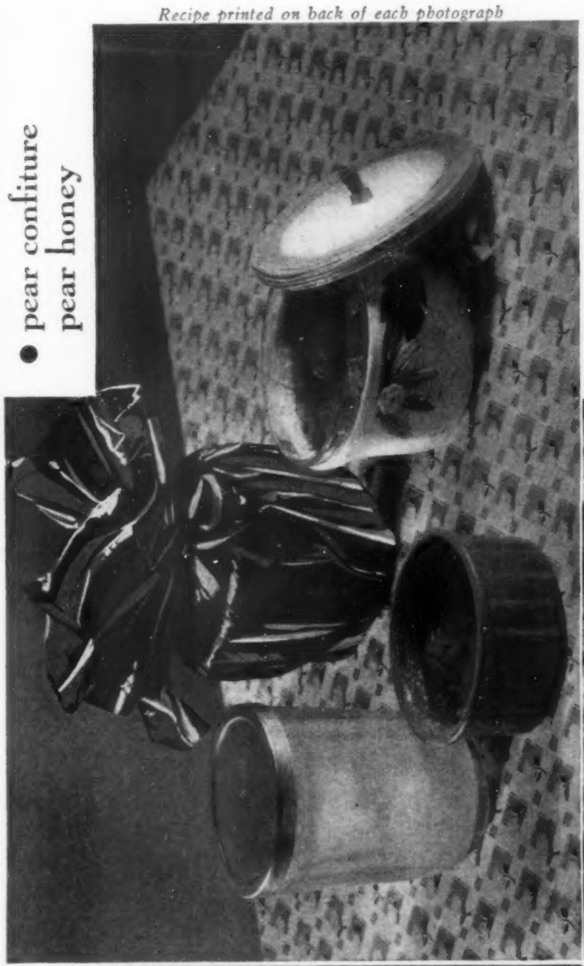
Tested by The American Home

Photograph printed on back of each recipe

and these are for Christmas Callers

Be prepared! That's good advice for the Christmas holiday season. When people come, don't say, "Excuse me while I fix you a little something," then disappear into the kitchen for thirty minutes. Instead say, "Here it is all ready for you." These recipes will help you

Recipe printed on back of each photograph



● pear confiture
pear honey

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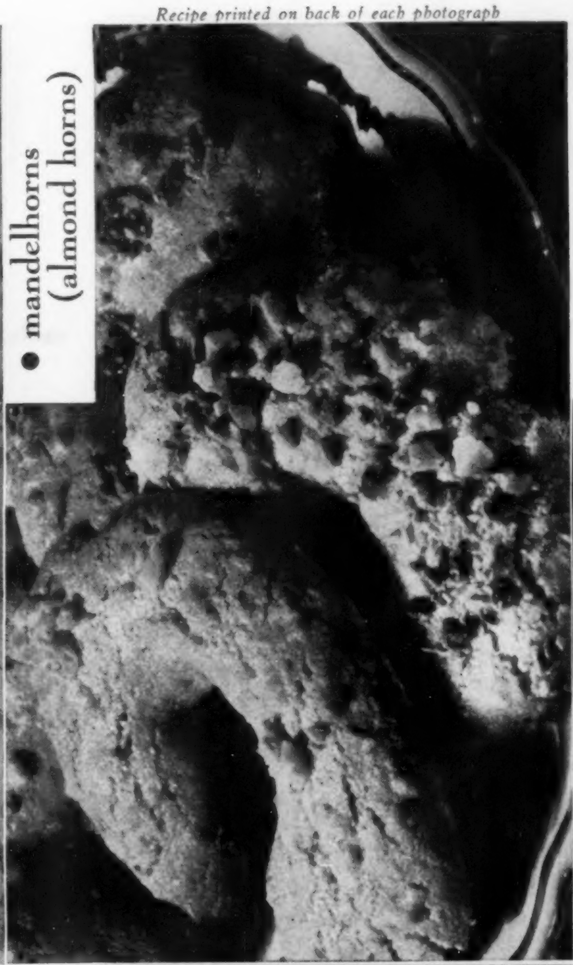

● mandelhorns
(almond horns)

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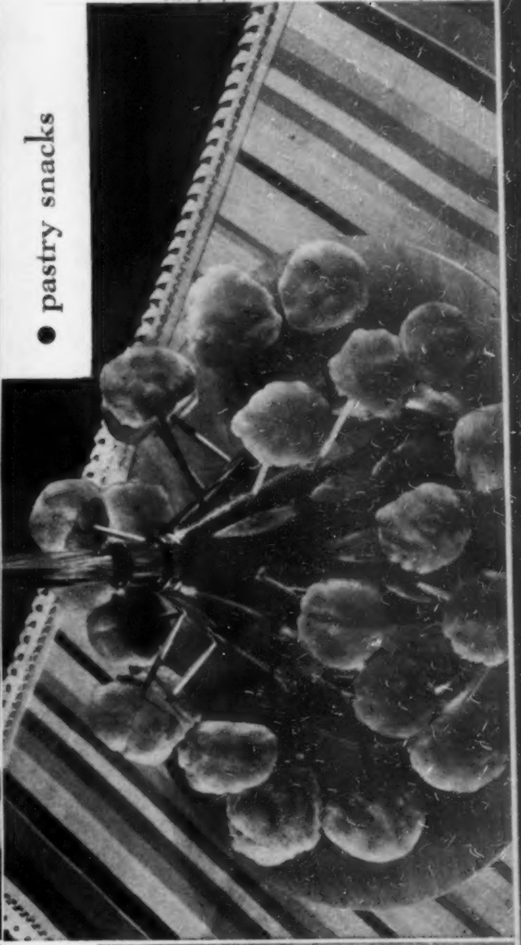
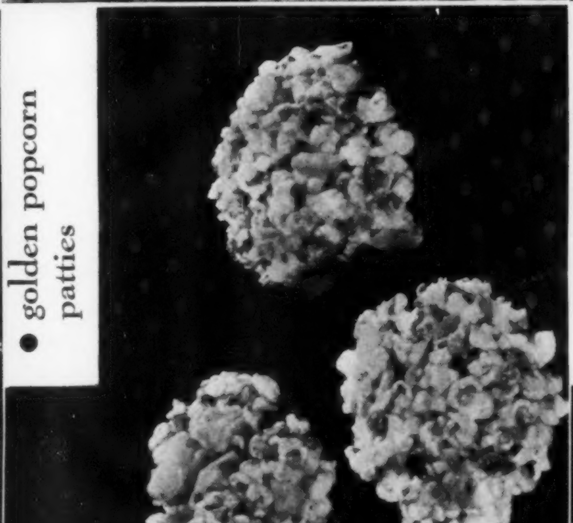


● pastry snacks

● ribbon
sandwich loaf



● golden popcorn
patties

● Betty's chocolate
cake

F. M. Demarest

and these are for Christmas Callers

Hospitality, good food! They're really an integral part of Christmas. Just as Grandmother kept the cooky jar filled for us all the year around, a well-run household makes a special point of having plenty of good things on hand for dispensing Christmas cheer

Photograph printed on back of each recipe

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• Betty's chocolate cake

- ⅓ cup shortening
- 1 cup sugar
- 1 egg
- 2 squares (2 oz.) unsweetened chocolate
- 1⅓ cups cake flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon soda
- 1 cup boiling water
- 1 teaspoon vanilla

CREAM shortening, add sugar, and cream thoroughly. Add egg and vanilla, and beat until light and fluffy. Melt chocolate over hot water, and stir into egg mixture. Sift together flour, baking powder, salt, and soda, and add to the first mixture, alternating with boiling water, beginning and ending with the dry ingredients. Turn into a greased, square loaf pan and bake for 30 to 40 minutes in a moderate (350° F.) oven. This cake is delicious with boiled white icing.

Tested by THE AMERICAN HOME

• golden popcorn patties

- 5 quarts (20 cups) freshly popped corn
- 2 cups sugar
- ½ cup light corn syrup
- 1 cup hot water; ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice
- Few drops yellow food coloring
- 1 cup shelled peanuts
- 1 cup walnut meats or cashews

SPREAD the popped corn in a flat pan and let it crisp in a slow oven (250° F.) while syrup is being prepared. This oven crisping process is the secret of really fine popcorn confections. To make the syrup, dissolve sugar in hot water and corn syrup, add salt, and boil without stirring until mixture makes a soft ball in cold water (240° F.). Add vanilla, lemon juice, and coloring, and boil to the solid ball stage (264° F.). Remove corn from oven and sprinkle with the nuts. While turning the corn and nuts with a wooden spoon, pour on the hot syrup in a fine stream. While mixture is still hot, grease hands with butter, and press handfuls of corn and nuts lightly into flat patties. Wrapped in yellow Cellophane and decorated with a sprig of holly, these patties make delectable holiday remembrances. Makes about 20 patties.

Tested by THE AMERICAN HOME

• ribbon sandwich loaf

- ½ avocado, mashed
- ¼ teaspoon salt
- 1 tablespoon lemon juice
- ¼ cup mayonnaise (about)
- ¾ cup cream cheese
- 1 canned pimiento, chopped
- 1 large cucumber, chopped
- 1 loaf white bread

REMOVE the crusts from 1 loaf of bread and cut lengthwise into 4 half-inch slices. Spread bottom slice with avocado mixture (avocado mixed with salt and lemon juice). Spread next slice with mayonnaise (or butter) on bottom, and pimiento mixed with cream cheese on top. Spread next slice with mayonnaise (or butter) on bottom, and cucumber on top. Cover with remaining slice. Wrap in waxed paper and damp towel and place in the refrigerator overnight, or for at least 5 hours. Makes 22 slices.

Tested by THE AMERICAN HOME

• pastry snacks

- 4 to 5 dozen medium-size stuffed olives
- *Pastry dough:*
- 2 cups flour
- 1 cup shortening
- 1 teaspoon salt
- ¼ cup cold water

CUT shortening flour and salt with two knives held scissor-fashion, or with a pastry blender. Stir in cold water with a fork. Roll out ⅛ inch thick on a slightly floured board, half the dough at a time. Cut into 2 x 2-inch squares. Place a stuffed olive in the center of each square and fold pastry around. Roll lightly between palms of hands to form balls. Bake on an ungreased cooky sheet in a hot oven (450° F.) until crisp and delicately browned, or about 15 minutes. These snacks can be prepared beforehand and kept in the refrigerator until ready to be baked.

Tested by THE AMERICAN HOME

• mandelhorns (almond horns)

- 2 cups blanched almonds, chopped
- 3½ cups sugar
- 5 egg whites
- 1 teaspoon vanilla extract

MIX almonds and sugar together. Beat egg whites until stiff and fold into almond and sugar mixture. Add vanilla. Form into small crescent shapes on a well-buttered cooky sheet, sprinkle with chopped almonds and bake in a moderate (350° F.) oven until delicate brown—about 20 minutes. Makes 20 mandelhorns.

Tested by THE AMERICAN HOME

• pear confiture pear honey

- 3½ pounds pears
- 3½ pounds (about 7½ cups) sugar
- 1½ lemons
- 1½ oranges
- ⅛ pound (¼ cup) seeded raisins
- ⅛ pound (½ cup) chopped walnuts

REMOVE seeds and stems from fruit—also skins from pears. Grind all together including rind of citrus fruits. Pour off juice (which can be used for other cooking purposes) and cover the remaining fruit with sugar. Let stand overnight. Cook the next day, about 35 minutes, until jam looks thick. Test in a cold bowl. When done add nuts and pour into glass jars or earthenware pots. Cool and top with melted paraffin. Will fill 12 jelly glasses.

Pear honey

- 4¾ cups sliced pears (skins removed)
- 4¾ cups sugar
- 1 small can crushed pineapple
- Juice of 1 orange; Juice of ½ lemon
- Grated rind 1 lemon and 1 orange
- ⅛ cup sliced Canton ginger

Boil for 35 minutes all ingredients except ginger. Test in cold bowl and add ginger. If mixture shows signs of thickening cook 10 minutes more. Do not cook more than 20 minutes as fresh fruit flavor will be spoiled. Top glasses as you do for Pear Confiture. Makes 6 to 8 glasses.

Tested by THE AMERICAN HOME

New findings about Apples can help defend your child against Winter

A health habit we teach our own youngsters, out here in Washington State

When winter coops up the children in school — in the "wet feet" months we are facing now — our "Apple Hour" seems to help.

Here's the way of it. Every day we heap a bowl with cool, juicy apples right from our refrigerator. Before the youngsters go to bed, everybody takes at least one. We eat them slowly.

That's our "Apple Hour." Science has found out some things it does for you.

Apples are rich in pectin, which promotes normal intestinal activity. They aid digestion.

It is now known that apples are one of the foods which help keep the lower intestine free of harmful germs. *This vital fact is vouched for by Good Housekeeping Bureau and by nutritionists at a great American university.*

So today many doctors prescribe the fresh apple diet to guard the digestive tract.

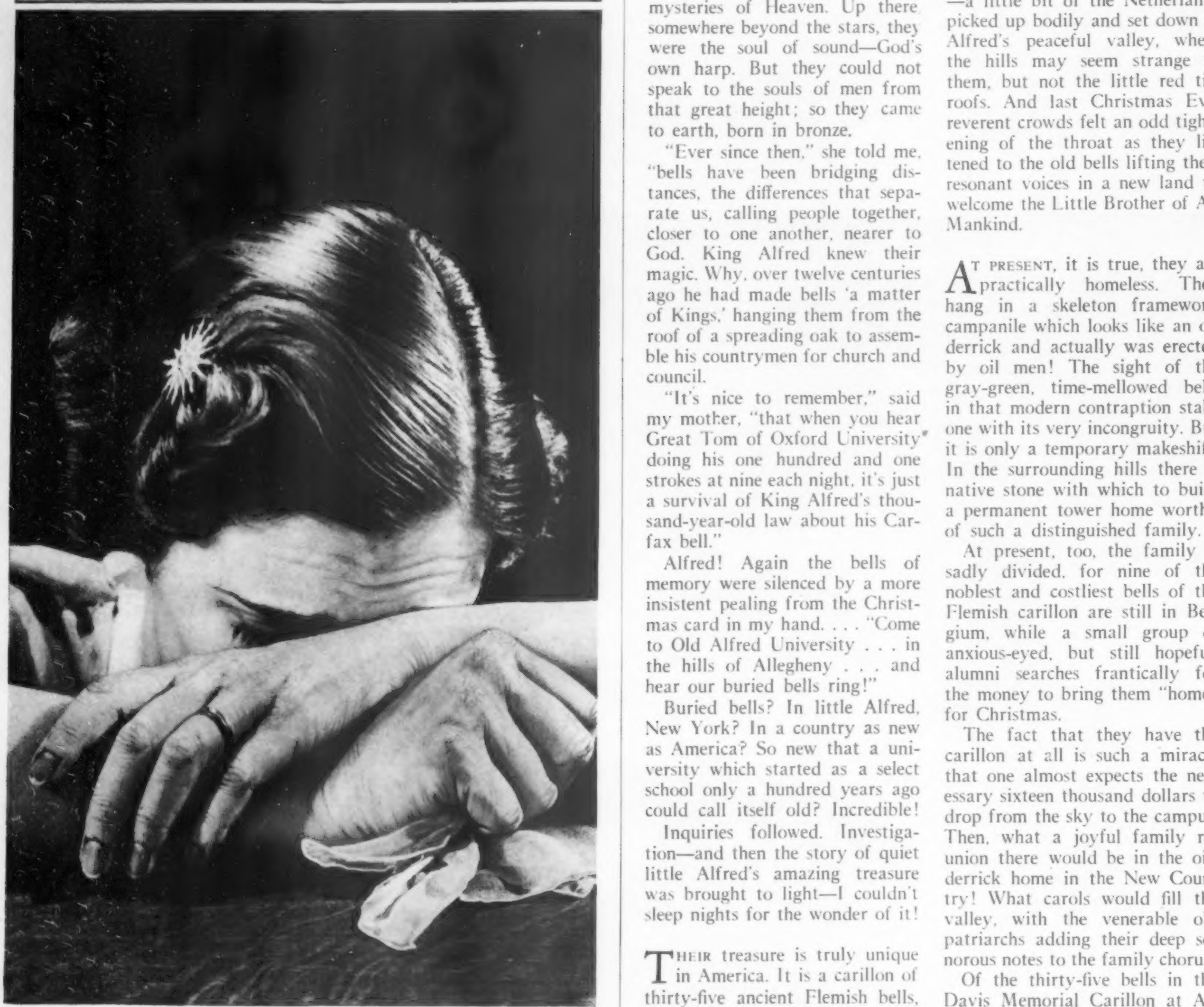
Science also says our Washington apples give you an added supply of vitamins A and C. Aid in keeping the blood normally alkaline. Contain the vital food mineral calcium. The regular eating of apples also helps your system *absorb* the calcium and iron in other foods.

Perhaps you'll want to start an "Apple Hour" at your house. This is the season to do it. For *free* booklet, write Washington State Apple Commission, Wenatchee, Washington.

THE APPLES grown in Washington State are extra fine for eating fresh. They're picked at the peak of flavor, when fairly popping with juice. Each Washington apple is washed, wrapped in tissue, then packed in protective boxes and rushed to market in fast refrigerator cars. Every one is so crisp it fairly crackles to your bite. Insist on your grocer supplying you with apples in crisp condition. Keep some in your refrigerator

WASHINGTON STATE APPLES

I Thought I'd Been Snubbed



TRADEMARK REG. U. S. PAT. OFF. • MADE BY PROCTER & GAMBLE

When rich Mrs. Mason said, "I always judge people by their ***hands,"*** *I got sensitive about my own – they looked so coarse*

I found out later Mrs. Mason wasn't being personal. But her remark woke me up to my rough dishwashy hands. So I changed my dishwashing soap. I no longer use strong granulated soaps — but pure, gentle *Ivory!* Now my hands look like a lady's. And it actually costs me less — only about 1¢ a day for all my dishwashing — isn't that a surprise? Change to Ivory yourself and be proud of *your* hands. Get some economical "Large Size" Ivory today.

IVORY SOAP

for dishes helps keep your hands smooth

99 44/100% pure . . . It floats

The brotherhood of bells

[Continued from page 16]

we talked of the magic of bells. . . . Once, the old legend ran, their music was part of the mysteries of Heaven. Up there somewhere beyond the stars, they were the soul of sound—God's own harp. But they could not speak to the souls of men from that great height; so they came to earth, born in bronze.

"Ever since then," she told me, "bells have been bridging distances, the differences that separate us, calling people together, closer to one another, nearer to God. King Alfred knew their magic. Why, over twelve centuries ago he had made bells 'a matter of Kings,' hanging them from the roof of a spreading oak to assemble his countrymen for church and council.

"It's nice to remember," said my mother, "that when you hear Great Tom of Oxford University doing his one hundred and one strokes at nine each night, it's just a survival of King Alfred's thousand-year-old law about his Carfax bell."

Alfred! Again the bells of memory were silenced by a more insistent pealing from the Christmas card in my hand. . . . "Come to Old Alfred University . . . in the hills of Allegheny . . . and hear our buried bells ring!"

Buried bells? In little Alfred, New York? In a country as new as America? So new that a university which started as a select school only a hundred years ago could call itself old? Incredible!

Inquiries followed. Investigation—and then the story of quiet little Alfred's amazing treasure was brought to light—I couldn't sleep nights for the wonder of it!

THEIR treasure is truly unique in America. It is a carillon of thirty-five ancient Flemish bells, buried to save them from becoming the casualties—or, worse still, the instruments—of the World War. This carillon is precious beyond words because all of its bells were made by sixteenth and seventeenth century founders whose names are to the carillon what the name Stradivarius is to the violin.

Some of these fine old bells were hidden in dark cellars, some in attics. The largest of all—the Grand Ducal Bell—was buried for untold years under a Luxemburg tower. There, in their secret hiding places, they had stayed during the war, silent but safe, while the noble carillons of Ypres and Louvain were shelled and burned to death. Followed by another, and another, until twenty-four Singing Towers with their breaking hearts had perished.

Perhaps the owners of Alfred's buried bells had suffered enough, so decided when war clouds gathered once more in Europe to send their bells to some peaceful spot across the sea. . . .

And here they are in America —a little bit of the Netherlands picked up bodily and set down in Alfred's peaceful valley, where the hills may seem strange to them, but not the little red tile roofs. And last Christmas Eve, reverent crowds felt an odd tightening of the throat as they listened to the old bells lifting their resonant voices in a new land to welcome the Little Brother of All Mankind.

AT PRESENT, it is true, they are practically homeless. They hang in a skeleton framework campanile which looks like an oil derrick and actually was erected by oil men! The sight of the gray-green, time-mellowed bells in that modern contraption stabs one with its very incongruity. But it is only a temporary makeshift. In the surrounding hills there is native stone with which to build a permanent tower home worthy of such a distinguished family.

At present, too, the family is sadly divided, for nine of the noblest and costliest bells of the Flemish carillon are still in Belgium, while a small group of anxious-eyed, but still hopeful, alumni searches frantically for the money to bring them "home" for Christmas.

The fact that they have the carillon at all is such a miracle that one almost expects the necessary sixteen thousand dollars to drop from the sky to the campus. Then, what a joyful family reunion there would be in the oil-derrick home in the New Country! What carols would fill the valley, with the venerable old patriarchs adding their deep sonorous notes to the family chorus!

Of the thirty-five bells in the Davis Memorial Carillon at Alfred, some were cast by the great Pieter Hemony, himself. Had he lived in this century instead of the seventeenth, his advertising slogan would surely have been "Hemony for Harmony!" For it was his success in tuning the harmonics of a bell that carried him to so eminent a place in the art of bell-making that he is still "the master" to the great English founders of today. His masterpieces are still their patterns.

Colonel William Gorham Rice, world authority on carillons, whose book about the Singing Towers of the Old World was the literary seed of a score of lovely carillons in the New, says of the three great contemporary founders of the Golden Age of carillon-making: "Hemony's bells are bright, clear, and true—epic in

The Dress . . . from Milgrim
The Jewelry . . . from Olga Tritt
The Car . . . a Chrysler of course!

"My love . . . TO YOU AND THAT NEW CHRYSLER!"

Dear Alex:

How marvelous of you, darling . . . making that big sale to the Bradshaw people! I've been all over the countryside, telling *everybody* how wonderful you are!

Which brings up (I hope not *too* abruptly) the fact that I'm driving that selfsame motor vehicle of these too, too many seasons!

My heart is set on that gorgeous new Chrysler. It's the right setting for me . . . the right background for you.

So modern . . . so definitely up-to-the-minute . . . so sleek and low . . . Airflow styling with a touch of Paris! And inside it's enormous! They tell me it's four inches wider at the windshield. That gives you an idea.

And the new things in it! The gear-shift lever up on the steering wheel . . . right under your hand! And when you're driving along, the gears shift automatically between pick-up and cruising speeds, according to the power you demand.

And the instrument panel . . . it's a gorgeous plastic; so smart! And the upholstery . . . divine! And the driving vision . . . the ease of handling . . . the concealed trunk . . . the . . .

I'm out of breath, darling . . . so hurry home and see for yourself. Incidentally, a Chrysler *will not* make a big dent in your bankroll!

1939 CHRYSLER ROYAL . . . 100 horsepower, 119-inch wheelbase.

1939 CHRYSLER IMPERIAL . . . 135 horsepower, 125-inch wheelbase.

Also Chrysler's famous Custom Imperial in five and seven passenger sedans and limousines.

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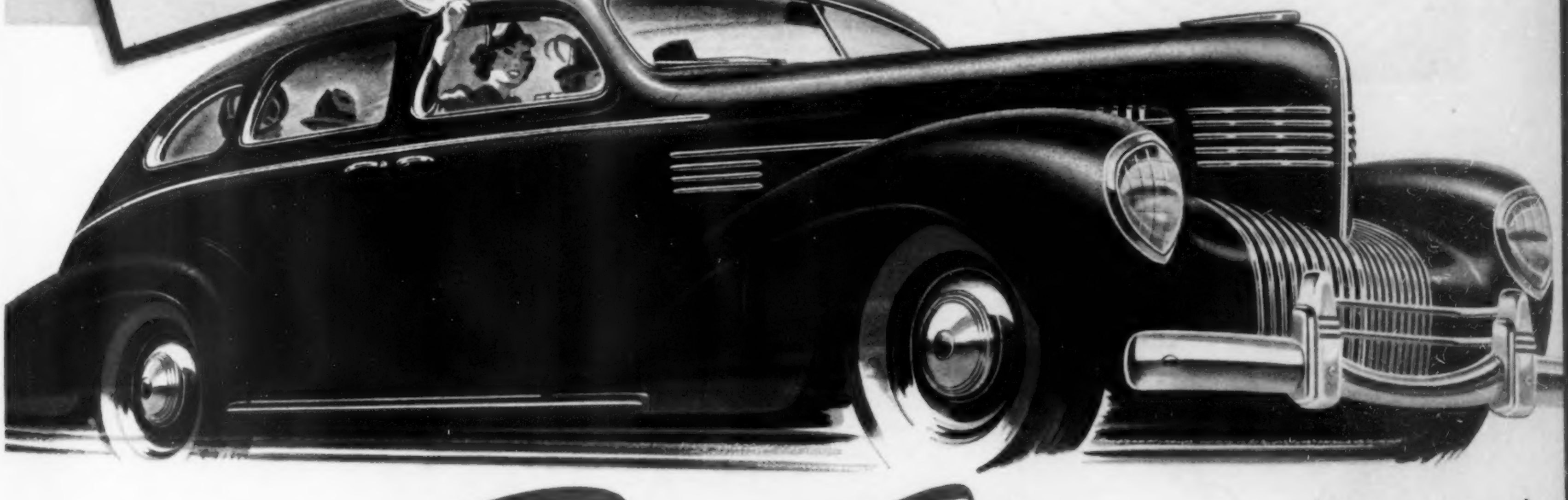
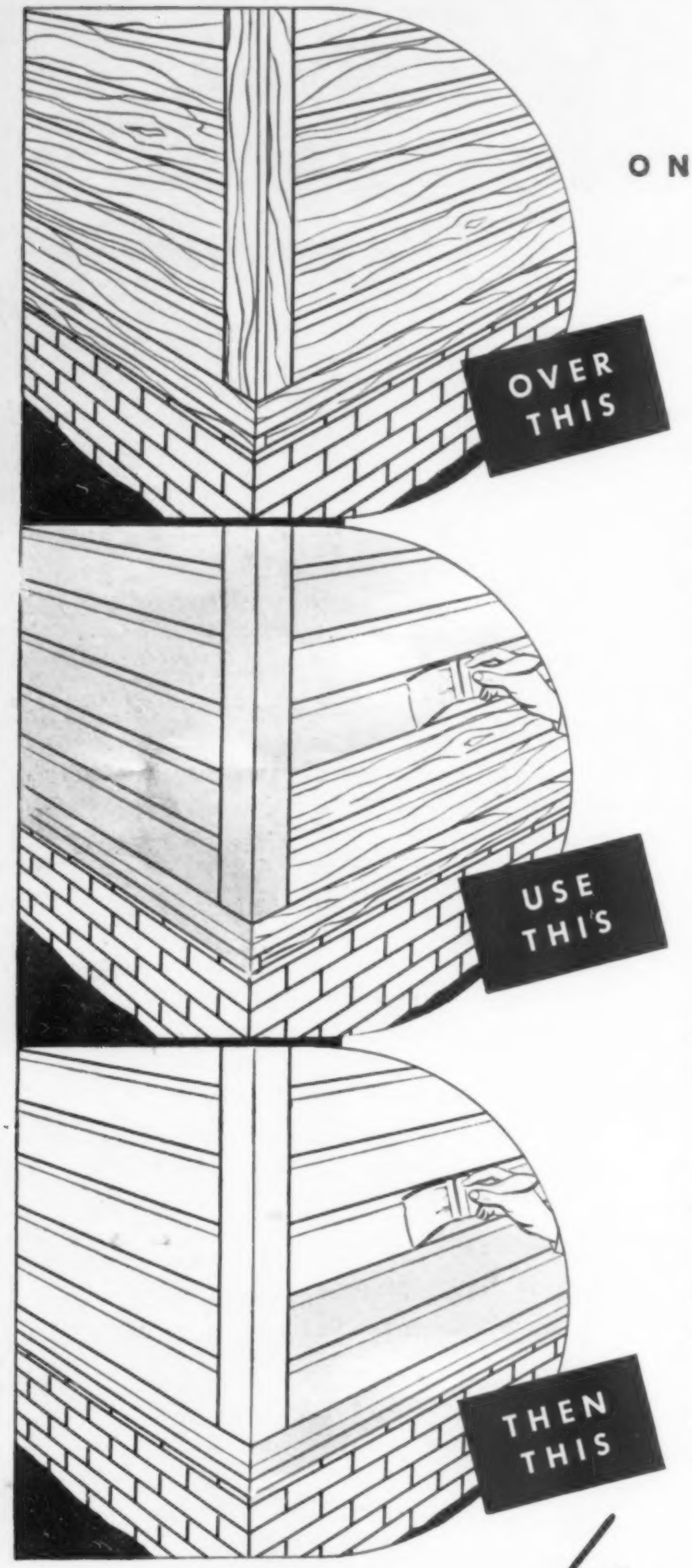


BE MODERN *Buy Chrysler!*



ON YOUR NEW HOUSE . .

You can easily see why Aluminum Priming lengthens the life of the paint that goes over it.

The tiny flakes of Aluminum are overlapped like shingles, five to ten layers deep. Oil in your topcoats doesn't readily soak through this metallic undercoat and disappear in the wood. The oil stays in the paint film where it belongs, making it tough and elastic instead of hard and brittle.

And, because the overlapped Aluminum flakes also retard the penetration of moisture, there is less swelling and shrinking of the wood. That keeps the grain from checking or cracking open and means less stretching and squeezing of the paint film.

Thus, with Aluminum Priming, you get both a more elastic paint film and one which adheres to the wood better. The lumber is more thoroughly protected and repainting is less often needed.

Specify Aluminum Priming for your new house. It adds little, if anything, to the cost of the job but adds years to life of your paint.

FOR BEST RESULTS

1. Be sure your painter uses a high grade "extra long oil" vehicle that is intended for wood. Specification will be sent on request.

2. Specify Alcoa Albron pigment, either paste or powder, to assure maximum "leafing" of the metal flakes.

You get these trustworthy ingredients in most leading brands of Aluminum Paint. Buy from the dealer whose brand you prefer.

for a More Lasting paint job

Aluminum Company of America . . . Makers of Aluminum Pigments only; no paint . . . 2105 Gulf Building, Pittsburgh, Pennsylvania.

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ALCOA
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Pigments for

ALUMINUM PAINT

character. Van den Gheyn's bells are similar. Dumery's are velvety, soft, and true—elegiac in character."

In Alfred's carillon all three of these famous craftsmen are represented. There are eighteen bells cast by Pieter Hemony in 1674; sixteen, by Joris Dumery between 1745 and 1784, and one by A. van den Gheyn in 1784.

The Hemony Brothers made their first carillon just seven years short of three hundred years ago. Not only did it please the customers, it delighted them. The city fathers gave the Hemonys a glowing testimonial, declaring the new bells surpassed "in tone and resonance all other carillons in the vicinity." After that the Hemonys went from one glory to another. When Frans died, Pieter, ten years younger, held high the honor of the name. Carillon after carillon went out—hundreds of beautiful bells, perfectly made and tuned. Finally, in the year 1677, he wrote that he would soon dismiss his workmen, "and live in repose . . . having worked forty-four years at founding with my own hands."

He listed the carillons he and his brother singly or together had made. He mentioned forty-seven, and even then, he had missed some. Three years later he died, taking his precious secret with him. For two hundred years it was lost, and only within the past forty years has it been rediscovered by English bell founders.

How did the idea of a carillon for Alfred University start and grow? Who can diagram a dream or devotion? There probably never was a time in all Alfred's history when somebody was not dreaming about giving the old school a set of bells.

When Alfred was a settlement of a few little log cabins built by settlers of Rhode Island stock, a stranger came through the forest to open "a select school" in an upper room in the village. He found a tall, strong youngster of thirteen cutting maple in the woods already touched with the chill of autumn, and offered him a winter's tuition for six cords.

Allen could not write his name, but as he carried his own homemade chair to that upper room, something rang in his heart, like Dick Whittington's chimes.

Allen proved a scholar. He returned from Oberlin in 1849 with his bachelor's degree. The select school was now an academy. Allen entered into a campaign with six colleagues to build it into a college, non-sectarian and coeducational.

They built it literally, making bricks with the very superior clay which now supplies the School of Ceramics there. Allen made the hillside campus as his part of the physical work. He labored at it, loving the thing that grew under his hands.

In 1865 Allen became Alfred's first great president. The valley was his laboratory. He brought together thousands of kinds of stone and built them into a little castle, the "Stenheim," to show the students "what sort of earth we live in." And as his beautiful little Castle Museum went up, stone on stone, he must have said, "One day we'll have chimes here."

Because, from time to time, a single voice at Alfred has talked of giving chimes to the campus. Once, a librarian—but she lost all her money. Later, a student, who even donated a very small sum for the purpose. Then another student, Lloyd Watson, had the dream. When he became a member of the faculty, he still cherished it in his heart. He told his wife when their ship came in they would give Alfred a carillon.

But the ships of research men—half dreamers, half scientists, usually quite impractical in a business way—frequently are long coming in. So while he experimented with his bees, she made honey candy and sold it to those who came to the "Honey Pot," which is a nice homey remodeled barn, full of humming and harmony. Somewhere between the exhibition bee hives and the pianos, flutes and violins—all the family play—is a bell-founder's calendar hanging on the wall. No story of the carillon can be told without putting a grateful finger on that calendar, for it played a stellar part in turning the Watsons' dream into a ringing reality.

This is its story. Mrs. Watson, who backs every visionary venture of her scientist husband, encouraged him to write to an English bell founder whose address they had and ask the price of a carillon!

The reply they received caused great consternation at the Watsons'. The company, it seemed, had a branch office in New York and was sending a representative to see them. The Watsons hastened to get in touch with the representative and assure him that their interest in bells was just a dream—a long-standing, practically hopeless dream!

Nevertheless, each year the English bell company sent them a calendar. And the Watsons hung it where they could see its pictures of towers and bells. It helped to keep their dream alive.

Then, in 1933, Dr. Boothe Colwell Davis, great pupil of the great Allen, retired after thirty-eight years as President of Alfred University. He and his wife were almuni of Alfred. They were adored by all. It was felt that there should be some sort of fitting memorial to the many years

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FOR YOUR HOUSE?

● This man is "anti-freezing" this house by blowing J-M Rock Wool into hollow walls and attic spaces.

At the first sign of cold weather, you put anti-freeze in your car, but how about an "anti-freeze" for your house. THIS winter, fortify against drafty rooms—family colds—expensive fuel bills. "Anti-freeze" your house with J-M Rock Wool Home Insulation.

The fascinating free book illustrated below tells how Johns-Manville Rock Wool provides a uniform, effective barrier to the passage of heat. This illuminating book tells you everything you want to know about this scientific insulation and how it is pneumatically installed by J-M approved insulation contractors. It explains how J-M Rock Wool, "blown" into the empty walls and attic spaces, will "anti-freeze" your house—help keep rooms warm and cozy all winter. It shows why J-M Rock Wool won't rot, corrode, settle or burn.

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For better year-round living, insulate your home the modern, economical J-M way. *Mail coupon for free book.*

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Send FREE illustrated book telling whole amazing story of J-M HOME INSULATION. I am interested in insulation for my present home ☐; for new construction ☐ (please check).

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A NEW PIE — WITH A NEW SECRET!

CRANBERRY MERINGUE PIE

1¾ cups sugar
¾ cup water
4 cups cranberries
4 tablespoons Minute Tapioca
¼ teaspoon salt
2 tablespoons butter
½ recipe Pie Crust
2 egg whites
4 tablespoons sugar

Boil sugar and water 5 minutes; add cranberries and boil, without stirring, until skins break (about 5 minutes). Cool. Add Minute Tapioca, salt, and butter, and let stand 15 minutes. Line a 9-inch pie plate with pastry rolled ⅛ inch thick. Fill with cranberry mixture. Bake in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 25 minutes longer. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven (350° F.) 15 minutes. All measurements are level.

● You've never known a pie so good! Secret? Use genuine Minute Tapioca. It doesn't cloud the filling. Doesn't taste. But it holds every precious drop of luscious cranberry juice *in the pie*.

Try a Minute Tapioca Cream soon with a nice, rich chocolate sauce blended all through it. See other easy, quick new recipes on the Minute Tapioca package. →

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QUICK-COOKING
ECONOMICAL
36 SERVINGS

And send—now—for a **FREE** Brand-new cook book of 58 miracle-working recipes! Address General Foods, Dept. A.H. 12-38, Battle Creek, Mich. If you live in Canada, address General Foods, Ltd., Cobourg, Ont. Offer expires December 31, 1939.

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GIFT BOX $3.50 Prepaid in U.S.

of service rendered to Alfred by President Emeritus and Mrs. Davis. How about a gymnasium?

Now we come to Professor Norman J. Whitney and his sister, alumni of Alfred but teaching now in another University. That Christmas they spent their vacation with the Davises in Florida. They made many trips to surrounding points of interest, among them the Bok Tower and Stetson College witn its memorial bell tower. They were struck by the Davises' complete absorption in the bells. Once, their old "Prexy" reminisced, he had almost realized his ambition to have chimes on the campus. "One of the bits of unfinished business," he sighed. "Somebody will do it sometime—"

On the way home, Mildred Whitney was unusually quiet. Somebody. . . . Sometime. . . . And right there, along a straight stretch of Georgia highway, the idea was born!

"Wouldn't it be a grand idea," said Mildred Whitney, "if we could build a bell tower at Alfred for the Davises while they are here to enjoy it?"

"It would," agreed her brother warily, "but we couldn't do it."

"I'm not so sure," said she. And the conversation continued across the Carolinas and over the hills of West Virginia, far, far into Pennsylvania and New York.

By the time they reached home the idea was striving mightily. Their friends received it with cheers. "Lloyd Watson is your man," the present President of Alfred, Dr. J. Nelson Norwood, told them. "It has been Watson's dream for years to build a bell tower here." And so the Whitneys found the Watsons—the professor still proving this or that with his super-bees gathered from all over the world, his wife still cheerfully making and selling her honey candy.

None of them knew much about bells. Investigation brought deeper bewilderment. What they needed was an expert. And one day she came to the Honey Pot for candy—and saw that calendar! Would they mind telling her how they came by it? Laughingly they told its story. In return she told them of the ancient bells in the Belgian carillons. "To me," she smiled, "they are the sweetest in the world."

They plied her with questions, discovering that she had visited practically every bell tower in the Low Countries, had, indeed, played many of them. Yes, she was a carillonneur; had studied under Jef Denyn, a personal friend. *The expert!* And here she'd been all summer studying pottery in Alfred's Ceramic Department—Mrs. Charlotte Greene, cultured, courteous, gently reserved—"the lady from Boston!"

Born in China, educated in the United States, married in Boston, she had returned to the land of her birth after her husband's death in China. She had been abroad and had stopped off on her way back to Boston to visit the Ceramic School. She had liked the quiet little Alfred village of about seven hundred inhabitants, with its red tile roofs and its valley just wide enough for the main street and the creek, and had decided to spend the summer making pottery there. And this was the last day of summer school—and Mrs. Greene was leaving in the morning!

The excited Watsons ate a hurried dinner. They knew one thing positively: before the lady from Boston left, she must see the Whitneys!

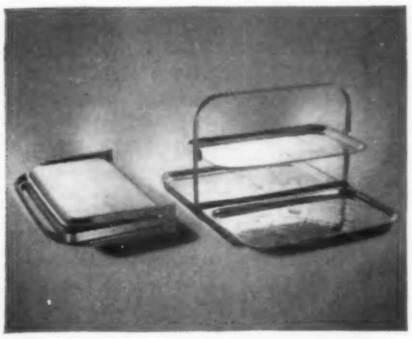
They quickly summoned Edna Saunders, the one remaining member of the bell committee, and they found Norman Whitney dressed for his part in the old-fashioned melodrama which the Little Theatre Group was staging in the Firemen's Hall—unchanged since it was the "Opry House" of the Gay Nineties. They snatched him up—faded Prince Albert, glued-on sideburns, and all!—and whisked him off to meet the lady from Boston who knew all about bells. They were far too excited to explain his strange attire, merely introducing him as Professor Whitney. He shivered lest she might think him an eccentric Alfred professor, but there was no time for explanation. Here was the expert they had longed for, and there was just one little thin half-hour left in which to talk.

Out of that breathless interview came the first definite resolve to try to get for Alfred a carillon of ancient bells. Mrs. Greene was not too sanguine, but she was helpfulness itself. She was going abroad that autumn—would they like her to run over to Brussels as the advance searching party? From that moment on, she was the Carillon Committee's good fairy, so that from classroom and campus, home and village, they tell you, "We never could have had the carillon without Mrs. Greene's help."

And now the Watsons had the address of another bell founder—this time of a celebrated firm in Brussels, Belgium. They wrote to the president asking if he could supply Alfred University "with a small ancient carillon cast by one of the three great founders, Pieter Hemony, George Dumery, and A. van den Gheyn."

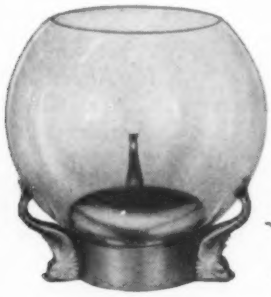
One can imagine what the Belgian bellmaker thought about these mad Americans! But, in reply, he merely said that it was quite impossible, that bells by these makers couldn't be bought.

Sparkling Christmas Gifts by CHASE



Chase's Triple Tray will be the most useful tray she ever owned! Unfolded—the three trays hold many sandwiches, cakes, canapes. Folded—it fits tidily into a drawer—measures only 7" x 11". Chromium finish. Only $5.

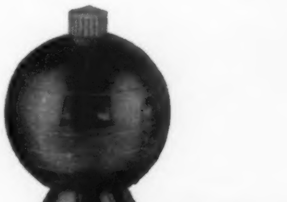
Useful and Decorative is the lovely bowl (below) for flowers, or a small aquarium. It is 8 inches high, its attractive base with its graceful dolphins, is finished in amber bronze. Only $3.00.



Gift for Home Lovers is the lovely Wall Bracket (shown below) of gun-metal glass. Its rustproof twin vases hold cut flowers or growing plants. 14" high and wide. Finished in satin nickel or golden colored brass. Only $1.50.

Tea for 2 or 12 is quickly brewed in this handsome Chase Tea Kettle that never drips a drop and stays bright always. Beautifully finished in chromium with white handle and knob. Only $6.00.

A Handsome Pitcher for water or punch to use and cherish for years . . . particularly one so lovely as this new Arcadia Pitcher by Chase. Finished in ever-bright chromium, with white handle. Holds 2 quarts. Only $5.00.

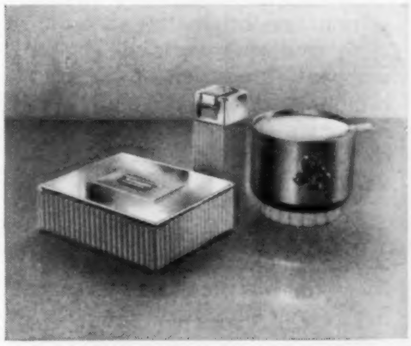


An Important Gift at a small price is the charming Kent Creamer and Sugar Set (shown above). Smart modern globes finished in polished chromium, each on a conical base. White plastic knob and handle. The set is but $4.00.

Prices may be slightly higher west of the Rockies

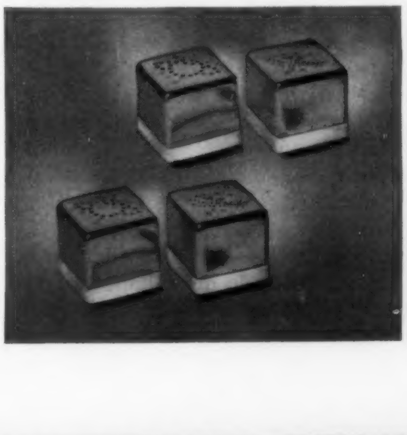
GIVE LOTS OF HAPPINESS FOR A LITTLE MONEY

For Flower Lovers . . . a Chase Watering Can with a most efficient spout that reaches in between the leaves without spilling. In combination—brass and copper. $3.00.



A Modern Smoke-Set . . . Tamaris Cigarette Box, Flip-Top Ash Receiver and trigger-quick Vulcan Lighter. Gleaming Chase chromium finish with white fluted base. Lighter $1.50. Cigarette Box $2.50. Ash Receiver $1.00.

Modern Salt and Pepper Cubes in gleaming chromium finish with white plastic bases . . . both cleverly identified by their star and comet design. A welcome gift in *any* home. Set of four—just $1.00.



Give a Chase Condiment Server and you'll be blessed for your thoughtfulness. Its clear glass dish has two compartments. The spoons of blue glass . . . the cover and tray chromium finished. Just $3.50.

The Fairfax Relish Dish has three sections to hold varied appetizers. With glass partition removed, becomes a stunning sandwich or cake plate. Tray, in chromium finish with white handles. $2.50.

Perfect Gift for Males is this handsome Chase Whisk Broom, finished in English Bronze, golden colored brass or polished chromium. Its brown palmetto whisks outlast the ordinary kind 4 to 1. Only $1.00.

Christmas Gift Folder Free!

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CHASE

But possibly Mrs. Greene was persuasive; or possibly the romance of sending an ancient carillon to the New World fired his imagination and added the spice of adventure to his business. In any case, he set out on an extensive search for ancient bells.

Through Belgium, the Netherlands, and Northern France he traveled, picking up a few here, a few there, until finally he cabled Alfred that their bells were ready for shipment. Oh, the joy of that devoted little band who had worked so hard for the carillon! Now it could be dedicated at Commencement time!

But—alas!—woe and tribulation eclipsed their joy. The Belgian firm had been obliged to borrow money to finance the assembling of the carillon and had offered the bells as collateral. Now the lending bank refused to allow its security to leave Belgium until all the money was paid!

Contributions, not large but many, had been coming in right along from the alumni. The committee had paid two thirds of the total cost, but now they must find another $2,500 before the bells could even be shipped! Somehow or other they found it. It was rumored that one hard-headed scientist mortgaged his home to insure the shipment of the bells. In olden days men vowed that only sacrifice could give a bell "soul sweetness." Then, of a surety, Alfred's bells will have it.

The carillon arrived at Alfred station one bright day in July, 1937, and was escorted in triumphant procession to Alfred campus, with the little old chapel bell in Alumni Hall and the church bells ringing out a joyous welcome.

Less than two months later, the first public recital on the Davis Memorial was presented by Henry S. Wesson, first American graduate of the International School of the Carillon at Malines. Beside him sat Professor Ray W. Wingate, the college organist and Music Department head—the man who had found himself designated college carilloneur without ever having heard a carillon! During the summer vacation he went to Ottawa to hear Percival Price play, and to the great Riverside Church, New York City, to watch Kamiel Lefévere play the world's largest carillon—a majestic instrument of seventy-two bells, the largest weighing twenty tons.

Finally Professor Wingate talked with the great Gorham Rice, whose advice he followed when, less than a week after Wesson's recital, he mounted the steps to the Alfred carillon and sat down to do his valiant best at an unknown instrument, in the full hearing of the entire village and many distinguished guests Whatever had been Dr. Rice's advice, it sufficed. "Faith of Our Fathers," sang the ancient bells to the everlasting hills, and all Alfred rejoiced. With one of their own at the clavier, the carillon seemed truly theirs.

Since then he has given a hundred concerts to the countryside. Two a week, with every Red Letter day the occasion of another. Carols ringing merrily over the frozen earth; midnight concerts to ring in the New Year, Founders' Day, Homecoming, Thanksgiving, Commencement—a whole calendar set to the carillon.

During Commencement week of this year, the carillon was formally dedicated at an impressive ceremony. There were unforgettable moments. . . . Professor Norman Whitney presenting the keys of the carillon tower, his concluding words: "Boothe Colwell and Estelle Hoffman Davis, we love you. We honor the institution you have builded with your lives. We revere the quality of living which you have demonstrated as a possibility for our own. We acknowledge our infinite indebtedness to you both. With this love and in this spirit of reverence, I give you the keys of the Davis Memorial Carillon."

Then the moved response of Alfred's "one time president," before passing on the keys to the Board of Trustees, and after that the bells, played by Kamiel Lefévere—those gray-green bells in a landscape of green wet leaves and a gray wet sky.

Among the thousands who listened with misty eyes was a Whitney who had met her brother's conviction that it couldn't be done, with "I'm not so sure!" And there was a Watson who had never allowed her husband's dream of bells for Alfred to die. And there was Mrs. Charlotte Greene, "the lady from Boston," whose fairy wand had been waved so secretly but so effectively, to make that dream come true, and Mrs. Burdick whose Christmas card invited me, "Come to Old Alfred University and hear our buried bells ring."

They are ringing now, "O, come ye . . . O, come ye . . . to Bethlehem"—along with all the historic Singing Towers of the Old World, hung with their noble bell brothers cast by the same great masters. The bells of Malines, of Bruges, of Ghent—

"Peace on earth, Good will to men," rings the carillon in Antwerp's utterly lovely tower to its brothers in their oil-derrick frame. From St. Gertrude's, Louvain, from Amsterdam's royal palace, from Utrecht Cathedral . . . Leyden . . . Delft, come the voices of great bells that are kin to little Alfred's in the New

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Over a million women who now use Mixmaster call it the great kitchen labor saver—the answer to doubly-delicious food. There's only ONE Mixmaster. Complete with two lovely bowls, juice extractor and strainer, $23.75, (West of Denver, $24.50).

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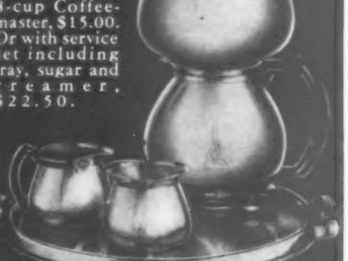

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Every slice a uniform golden brown no matter how many you make. Silent! No burning! Current shuts off automatically when toast is done, but toast is kept hot until ready to butter and serve. $12.95. Or with stunning, 8-piece buffet set, including four buffet plates and two relish dishes, large walnut tray and cutting block, $18.95.
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tasty brain teaser

BRIGHTENS FOOD FLAVOR

Why Does A Chef Put

Pants *on* A Lamb Chop?

ANS.—Those frilly paper panties are just a bit of window dressing to catch your eye. The knowing chef makes sure a bottle of Lea & Perrins accompanies the dish to the table. The piquant, zesty tang of this rare old blend of spices and seasonings works wonders in bringing out the full natural flavor of the chop. Lea & Perrins also adds appetizing goodness to steaks, fish seafoods, soups, salads, gravies.

LEA & PERRINS Sauce THE ORIGINAL WORCESTERSHIRE

●*Millard Sheets, noted American painter, pictures the century-old hospitality of friendly Hawaii—when natives greeted visitors with luscious fruits.*

Happy Holidays from Hawaii

Greet them zestfully with DOLE Pineapple Juice—rich in natural fruit sugars

DOLE PINEAPPLE JUICE FROM HAWAII

Country . . . all ringing to welcome the Little Brother of All Mankind.

And to the chorus of the ancient clan come other voices. The bells of old Rheims Cathedral, silenced by guns, mute for twenty-four years, set ringing again by the generosity of an American millionaire. The young, glorious voices of the English carillon in old Louvain, the gift of American engineers. The chimes of London's Old Bow Bells, which told Dick Whittington to "turn again," restored by an American-born merchant prince. English bells pealing in a Christian church in old Jerusalem—the gift of a generous American.

What a brotherhood! But in that glory of bell music, one somehow hears the silence of nine old wistful bells—that belong to the Alfred Carillon, but stand unbought across the sea.

But *somebody . . . sometime.* "A bit of unfinished business," as Alfred's old Prexy said.

Snowflake sparkle for holiday entertaining!

[Continued from page 31]

A Skating Breakfast

A good way to entertain your week-end guests and to see that they meet the neighbors informally—breakfast before or after the skate. The table: Orange, red, and green plaid linen table mats, gay as skaters' togs. Ice pond centerpiece with skating figures in color. Note candle bonfire at one end of table and glass coffee bottle and cups at the other. The menu:

Raisin Spiced Grapefruit
(hot or cold)
Punch Bowls of Orange Juice
Waffles Served with Pitchers of
Maple Syrup and Honey
Sugar Jars—Filled with Brown and
Powdered Sugar
Ruffled Eggs with Small Country
Sausages and Apple Rings
Coffee

A Ski Tea

The snow fabric tea cloth sparkles in the flames of the candles set in snowball candlesticks. Crossed skis for slides with miniature ski figures against a modern background of evergreens form the center decoration. A hammered silver bowl and Susie Cooper modern china make provision for the hot spiced punch and tea. Certain to bring forth exclamations from your guests

SQUARE MEALS with less trouble!

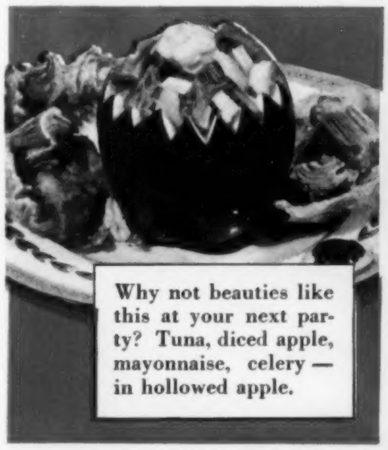
They're easy with tuna—they're better with Del Monte Tuna

Yes, it takes fine tuna to make a fine dish! That's why we say—try DEL MONTE Tuna. Compare it with others—then judge for yourself.

Did you ever *taste* tuna with more exquisite flavor? Or *see* tuna more tempting in color? And notice its firm—but flaky—texture. Here's tuna you'll serve with real pride! In salads, in sandwiches. Savory creamed treats and casseroles.

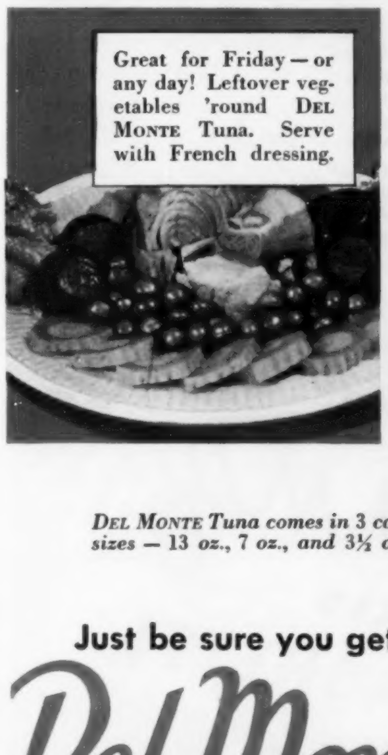
And you'll find it especially handy now—when holiday plans keep you on the go, and you want quick but nourishing foods to serve.

So don't wait to discover DEL MONTE Tuna. Jot it down on your shopping list, *now!*

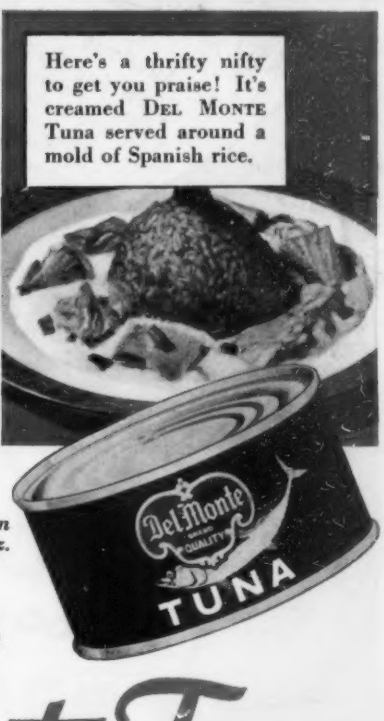


Why not beauties like this at your next party? Tuna, diced apple, mayonnaise, celery—in hollowed apple.

Watch men-folk take to this! DEL MONTE Tuna, butter—heated in tomato sauce. Serve on hot biscuit.



Great for Friday—or any day! Leftover vegetables 'round DEL MONTE Tuna. Serve with French dressing.



Here's a thrifty nifty to get you praise! It's creamed DEL MONTE Tuna served around a mold of Spanish rice.

DEL MONTE Tuna comes in 3 can sizes — 13 oz., 7 oz., and 3½ oz.

Just be sure you get Del Monte Tuna

FOR FINER FLAVOR IN EVERY TUNA TREAT YOU SERVE

Hints for Christmas Shoppers
HEINZ
COOKED
SPAGHETTI
IN TOMATO SAUCE
WITH CHEESE
57 VARIETIES
57

Hearty Hurry-Up Meals

The shops are so gay and exciting these days—and there are so many last-minute gifts to get—every housewife wants to spend her time looking instead of cooking! Then's when you'll appreciate Heinz ready-to-serve Cooked Spaghetti—a savory meal-in-itself just as it comes from the tin. These luscious strands are prepared from finest semolina flour—then drenched in a snappy sauce of Heinz "aristocrat" tomatoes, nippy cheese and choice spices. You'll want several tins on your holiday quick-feast shelf!

Luscious With Leftovers

You'll find Heinz Cooked Spaghetti works wonderful quick-change tricks with leftovers! In just a *jiffy* you can fix this Spaghetti-with-Frankfurter dish: Slice 3 or 4 leftover frankfurters into ⅛-inch pieces and brown in 2 tablespoonfuls of butter with 1 finely diced onion. Push to one side of pan. Heat contents of 1 large can Heinz Cooked Spaghetti in other side. Place spaghetti on platter and dot with meat. Garnish with Heinz Cross Cut Sweet Pickles!

Heinz
COOKED
SPAGHETTI

P.S. Heinz Cooked Macaroni in cream sauce with mellow cheese is another favorite that belongs in your pantry. It's fully prepared—*perfectly delicious.*

are the ski-shaped sandwiches made of long, narrow strips of whole-wheat and white bread.

Nut Bread Sandwiches
with Currant Jelly
Cream Cheese and Chive Sandwiches
Long Narrow Ski Strips of Whole
Wheat and White Bread
(sweet buttered)
Miniature Orange Doughnuts
(delicious)
Spanish Bun Squares
(inch size)
Tiny Snow Cream Puffs
Tea Spiced Hot Punch

A Toboggan Supper

A real toboggan of natural wood with black stripes is set on low coffee tables and used as a buffet table for the toboggan supper. The curved end of the toboggan is filled with evergreens and pine cones in pleasing abundance. Bright patterned Italian pottery service plates and a blush-red china apple filled with applesauce provide further color interest. Ivory linen napkins with black bands, and black olives as a center garnish for the plate of creamed crab meat in shells, repeat the black of the toboggan stripes. Provide bright pillows for guests to sit on before the fireplace, after they have filled their plates from your toboggan buffet.

Creamed Crab Meat in Shells
Black Olives
Tossed Vegetable Salad
Watercress Garnished
Baked Corn
Poppy Seed Rolls—Salt Rye Sticks
Hot Gingerbread Applesauce
Coffee Cocoa

Cookies for your Christmas tree

[*Continued from page 33*]

years thereafter your child will ask, "Will I get cookies on the tree?" As you go down to the dime store for some last item just before Christmas, some child will stop you with "Are you going to make cookies again this year?" Of course you'll say "Yes," and your little friend will sing out "Okay! I'll be there!"

Here are the recipes for making the cooky dough and icing used in the preparation of the cookies illustrated on pages 32 and 33.

Ginger cookies

1 cup sugar
1 cup shortening
1 cup molasses
1 egg, beaten
1 teaspoon soda in
½ cup hot water
½ teaspoon cloves
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon ginger
5 cups flour (or more)
½ teaspoon salt

Cream shortening; add sugar gradually, then molasses and beaten egg. Combine soda and hot water and add to the first mixture. Stir in flour, sifted with salt and spices. Blend thoroughly. Chill in the refrigerator for several hours. Roll out on a well-floured board. If the dough is too soft to cut into figures, add more flour. Bake the cookies in a moderate oven (350° F.) about 8 to 10 minutes. If the figures are delicate, use an even slower oven so that the fine projections do not burn before the main body of the figure is done.

White cookies

⅔ cup shortening
1¼ cups sugar
2 eggs, beaten
3 cups flour
1½ teaspoons salt
2 teaspoons baking powder
1 teaspoon vanilla or grated rind
1 orange and 1 tablespoon orange juice

Cream shortening; add sugar gradually, then the beaten eggs. Blend well. Sift together flour, salt, and baking powder and add to the first mixture. Add flavoring and mix thoroughly. Chill in the refrigerator. Roll out on a floured board. If the dough is too soft to cut into figures, add more flour. Bake the cookies in a moderate oven (350° F.) for about 12 to 15 minutes.

Icing for cooky figures

1 cup sugar
¼ cup water
1 egg white, unbeaten
½ teaspoon vanilla

Place sugar, water, and unbeaten egg white in top of double boiler and cook over boiling water, beating constantly with a rotary egg beater. When frosting will stand in peaks (which will take about 7 minutes) remove from heat and add vanilla. Take out small portions as needed for work and cover remainder with a damp napkin and a lid so that it does not dry.

"Let me help with Christmas"

[*Continued from page 15*]

branches and a Christmas tree. I suggested to the children that we call at some of our own evergreens and carefully prune off a few of the smaller branches to mix with the spruce. These, together with some bittersweet and bayberries which I already had on hand, could, I thought, be worked into an attractive wreath.

We chose white pine for its long slender needles; red cedar, because we found some broken cedar branches already on the

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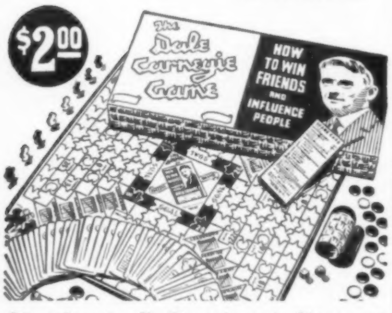
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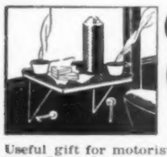

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ground; hemlock, because the sprays were well shaped and flat, and some gray-green juniper for the sake of variety. My older daughter, Barbara, took a wire suit hanger and shaped it into a ring. Thus we had a foundation and a handle complete. During this time my younger daughter was spreading out newspapers on the broad pantry shelf so the pitch wouldn't get on everything. That being done, we were ready to go to work.

While the children snipped off short branches (from three to nine inches in length), I wired little bunches of them in place on the coat-hanger foundation. A spray of red cedar or hemlock made good groundwork for the individual bunches. I would choose one with not too symmetrical lines, then place a couple of twigs of the spruce, white pine, and juniper, and wire it onto the coat hanger. I used spool wire cut into lengths of two or three feet, wrapping it round and round the twigs and hanger so the finished wreath would be firm. We made the individual bunches of evergreens full and not too long.

When I had worked down a couple of inches from the top of the coat hanger, I placed several short stems of bayberry on top of my bunch of evergreens and worked that into the wreath. After several more inches we added some bittersweet, planting these bright berries so there would be five fairly important splotches of them among the green. In between bits of color, the bayberry and the gray-green juniper made an interesting contrast. I was particularly pleased with the way the red cedar worked in. The contours of its branches lent a very definite interest, as did the length of the white pine needles. I was indeed glad we had chosen to work with several different kinds of evergreens instead of just sticking to the spruce.

We felt our wreath was going to be enormous, but it wasn't. It could have been even larger, although it took many more branches than I had anticipated. Which is a good thing to remember if any of you are considering making a wreath for your own doorway. Plan on plenty of evergreen boughs. Perhaps you know of a nursery where they prune their evergreens at Christmas time. Of course the most romantic way is to gather the greens in the woods, but so much has been done lately to mutilate our forests that I hesitate to suggest that. If you are a wise pruner you will be amazed at the yield you will be able to get from your own evergreens. Winter pruning has been highly recommended of late, and how much nicer to be able to use

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. . . time for **LIBBY'S** easier-to-digest **BABY FOODS**

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and three single vegetables . . .
Carrots, Spinach, Peas

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THIS YEAR — SAY
MERRY CHRISTMAS WITH
MY COOKIE DOLLS

—says BRER RABBIT

BRER RABBIT
COOKIE DOLLS

Mix ⅔ cup Brer Rabbit Molasses with ⅓ cup brown sugar, 1 egg, and ½ cup melted shortening. Sift together 2¾ cups flour, 3 tsps. baking powder, ½ tsp. salt, 1 tsp. ginger, 1 tsp. cinnamon and ¼ tsp. cloves. Add to first mixture to make a soft dough. Chill one hour. Roll on floured board and cut with floured cutters. For eyes, nose, mouth and buttons, use small raisins. Bake on greased cookie sheet in moderately hot oven (375° F.) about 12 minutes. Makes 18 dolls 4 inches high. If no cutters are available, flour hands well and shape dough into balls for heads and bodies, and little rolls for arms and legs. Then flatten the balls and rolls and join by pressing edges of dough together.

TEMPTING CHRISTMAS GIFTS come from the kitchen. These spicy, fragrant Cookie Dolls are inexpensive, too. But remember—for the real, old-plantation flavor everybody loves, you need Brer Rabbit Molasses. It's made from freshly crushed Louisiana sugarcane. Buy a can from your grocer today.

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the boughs you cut off rather than to wait until later when you must throw them away.

Have you ever noticed how observant you become of things which have just begun to interest you? I used to notice Christmas wreaths in other years, but I never appreciated them. After we had made ours last year the children were always calling my attention to other people's doorway decorations. They liked particularly an evergreen door frame which a friend of mine and her husband had made and wired with blue lights. They tacked up chicken wire six or seven inches wide around the frame and arranged the lights before decorating. Then they stuck short twigs of spruce, white pine, and scrub pine into the holes, cutting the twigs just long enough so they fitted firmly into the wire and covered the foundation in a solid green mass.

Another favorite door decoration was a short, sturdy spruce bough with eight or nine tiny Christmas tree ornaments on it. For some reason my children have never been attracted to bright fruit on wreaths or sprays, but they are intrigued by silver pine cones and this year plan to gather and silver some for their own use. Any silver or aluminum paint performs the magic, although the silver gives a much better color than the aluminum. All sorts of things can be transformed in this way: Japanese lanterns, privet berries, milkweed pods, dried grasses, acorns, bullrushes, and even the evergreens themselves. Best of all, the children can do this silvering, for it doesn't have to be done too well in order to be effective.

Last year a neighbor allowed her five-year-old to silver three long white pine cones and five smaller round pitch pine cones which they had gathered themselves. The mother was making her door decoration in the form of a fleur-de-lis, wiring the branches in the three separate divisions at the top and wiring on shorter branches upside down for the bottom. A wide silver ribbon bound the juncture. The five small round silver cones were arranged in the top half just above the ribbon, and the three long silver cones were at the bottom just under the ribbon.

Many people have garlands of evergreens and fruit festooning their mantels at Christmas time, but our mantel is reserved for stockings on Christmas Eve, and it wouldn't do to have even an attractive garland get in the way. Consequently we contented ourselves last year (and will this, no doubt) by making a spray of our left-over evergreens with dashes of red and orange bittersweet and a place in the center for a red candle, which was lighted every evening during the holiday season. It was most effective, yet so simple that the children wired most of it themselves.

Still we had branches left, so we made a skating scene for the buffet in the dining room. This the children did entirely without my help. In the center they arranged a round mirror ten inches in diameter so effectively amid spruce boughs that it looked like a miniature mountain lake. We got out our skating figures for the "ice" and a couple of silver deer for the spruce "forest."

The skating figures have been in the family for years, but they appear only at Christmas time. Three years ago we used them in a winter scene for the center of the dining table. A tiny irregular space on our ten-inch mirror was a lake. Its shores, including the suggestion of a hill at one side, were formed of plaster of Paris. About two pounds bought from the local hardware dealer did the trick. I let my older daughter help mix it with a pint of water in an old pail. We had ready twigs of evergreens, mostly spruces, a number of tiny hemlock cones, and some red alder berries. We arranged the plaster of Paris on the mirror and stuck in the branches for trees, holding them in place until they had set. Afterward we sprinkled hemlock needles around, placed the skating figures on the ice, and were delighted with the pretty winter scene. Artificial snow can also be used, or a tiny house placed at one side of the lake. In fact, all sorts of ideas can be carried out.

Speaking of this makes me realize that it is about time in our household to make another such scene, in order to allow our "Baby" to be the artist. She is a dabbler if there ever was one. She must paint her doll's furniture if I am trying to dress ours up. She is the one who likes to wash windows and make gardens.

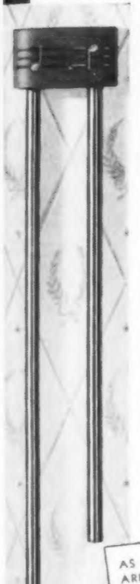
CHRISTMAS SEALS

1938
HEALTH GREETINGS

Help to Protect Your Home from Tuberculosis

STOP
DOOR-BELL
NERVES

A Christmas Gift
THAT'S DIFFERENT!



Musical Door Chimes Instead of BR-R-Rings

When the door-button is pressed, rich, pleasing chime tones replace the irritating, nerve-racking noise of the ordinary bell or buzzer. The tonal beauty and graceful, decorative appearance of Rittenhouse Chimes add much to the pleasure and pride you take in your home.

Model shown is 40" long and sounds two notes. Price $7.00 (model for two-door operation $8.00). Other models $1.00 to $50.00.

Your electrical dealer, department or hardware store has them or can get them for you★Write today for free folder showing all models.

The A. E. Rittenhouse Co., Inc.
Dept. 23 Honeoye Falls, N. Y.
Established 1903

AS A CONSUMER YOU ARE ENTITLED TO GET WHAT YOU ASK FOR INSIST ON GENUINE RITTENHOUSE CHIMES

GUARANTEED by Good Housekeeping

RITTENHOUSE
ELECTRIC DOOR·CHIMES

Just what I wanted!
The way to a man's heart
The Settlement Cook Book

That's what your friends will say when your Christmas gift is

THE SETTLEMENT COOK BOOK
— The Way to a Man's Heart —
Compiled by Mrs. Simon Kander

Long famous for its 3000 practical recipes, tested in a home kitchen, this remarkable book will prolong the Christmas spirit. A perfect gift for the Experienced Housewife, who wishes to vary her Menus, for the Hostess who entertains often, for the Bachelor Girl, the Newly-Wed or the Bride-To-Be. And why not surprise your own family, too, with some Delicious Christmas Cookies, Rich Torten and Dainty Confections prepared so easily from the many recipes in THE SETTLEMENT COOK BOOK. White washable cover. Gay red and green Jacket. At your dealer or send check or money order direct.

THE SETTLEMENT COOK BOOK CO.
715 N. VAN BUREN STREET
MILWAUKEE, WIS.
PRICE $2.50 POSTAGE 10¢ EXTRA

She feeds the goldfish about five times as much as they should have and throws seeds out for the birds. She adores helping with Christmas decorations. Most children do if given the chance. What do I care if the pine cones aren't arranged quite as artistically as if I had done it myself? Do I mind if the dates aren't filled as symmetrically as I could do them? I do not. For I know, even though it exasperates me sometimes to have to stop my work to explain and demonstrate, that my children are giving something far more precious than just their help. They are giving me part of themselves and they are gaining an experience they will never forget. In the years to come, when our fledglings have flown away, the memory of the things we used to do with them will overshadow any more perfect accomplishments we might have achieved since then. When we hear them begging wistfully, "Let me help with Christmas," let's take time off to do just that. Let's forget the hurry and bustle that smothers the true meaning of Christmas and taste the sweetness of our children's desire to be a part of real Christmas joy.

Dolls have a future

[*Continued from page* 27]

dolls were handed over to children, and today, even among the Hopi Indians, the children play with cult images. It is interesting, too, to note that toy dolls exist only where there is civilization, and that the ancient people who had dolls, as proved through excavations, were the civilized ones —Greeks, Egyptians, Persians, Syrians, Babylonians.

Nürnberg, Germany, a center of the toy industry today, manufactured dolls of baked clay in the fourteenth century, and 300 years later the wax doll was born there. Pulchritude increased so rapidly that one of the most appreciated gifts you could give a king or a queen, when royalty had a monopoly on all that was luxurious, was an exquisitely dressed doll.

The art of turning the materials at hand into dolls is far from lost. A friend of mine who has two "departments" in her collection, old dolls with historic or costume interest, and anything unusual that she comes across, owns a specimen that she considers an excellent example of ingenuity. It is made of rope, arms, legs, head, body, frayed-end hair—does it sound familiar? Why, it's our old friend the boondoggle, made by the unemployed and sold for a fraction of a dollar. She also discovered that the children in the corn-belt make a

YOU TRY THIS AMAZING TEST!
Chases Dirt
OLD DUTCH CLEANSER WITH SEISMOTITE

This is such a simple test, yet it means so much! For it shows whether a cleanser is safe to use on the bathtub, sink and other smooth surfaces in your home. Just do this: Sprinkle a little Old Dutch on the back of a plate . . .

Rub with a coin, and listen. There's no grating or grinding from Old Dutch because it is free from harsh, scratchy grit. With this test you can detect a gritty cleanser, because you can *hear* it grind and scrape.

Old Dutch *doesn't scratch*
...IT'S MADE WITH SEISMOTITE

Lovely is the word for porcelain and enamel surfaces kept gleamingly smooth with Old Dutch. That's because the flaky, flat-shaped Seismotite particles wipe away the dirt and polish as they clean. Old Dutch is wonderfully quick-acting—yet it is kind to your hands and to the many smooth surfaces in your home. Be good to yourself, and to your nice things, by using modern, economical Old Dutch Cleanser.

This handsome Well & Tree platter which bears a good, durable, silver plate, is a welcome addition to any table service. It is ideal for serving steaks, chops, hot and cold meats, omelets, vegetables; and will make a smart buffet tray for sandwiches.

The Well & Tree design allows the meat juices to drain away, into a well, where they can be easily ladled out. The outer edge is finished in a raised border effect that adds to the richness of the platter. The debossing on the bottom of the platter permits an air space between the table and platter.

← Actual size 13½ inches long

$3.00 Value
for only $1.00
($1.50 in Canada)
and 6 Old Dutch Labels

This Supremely Lovely
WM. A. ROGERS
WELL & TREE PLATTER
Made and Guaranteed by Oneida, Ltd.

This offer good only in the United States and Canada while supply lasts and expires February 15, 1939.

You may order as many Well & Tree Platters as you wish. Remember *each* platter requires $1.00 [$1.50 in Canada] and windmill pictures from 6 Old Dutch labels [or complete labels].

Old Dutch Cleanser, Dept. S459
221 N. La Salle St., Chicago, Illinois

I am enclosing______windmill pictures from Old Dutch labels [or complete labels] and $______, for which please send me______Well & Tree Platters.

*Name*____________________

*Address*____________________

SHOCKING-THE WAY SHE'S AGED IN THIS LAST YEAR
SHE LOOKS 50 AT LEAST-AND I DON'T BELIEVE SHE'S MUCH OVER 40

Don't let that "OVER-40" look settle down on *You* too soon

Many people just past 40 look and act far older than their years.

This early aging may come from two common after-40 troubles.

1. **Your body may not be getting enough vitamins. Older people need certain vitamins just as much as children do.**
2. **Poorer digestion—that often sets in around 40—may pull you down. It also may keep the vitamins you eat from doing you all the good they should.**

Both these troubles can be helped by Fleischmann's fresh Yeast. It gives you 4 important vitamins. The yeast itself acts like a "booster" for these vitamins when digestion is slow. It supplies other essentials that help these vitamins and the food you eat do more for you. And this improved digestion should make you feel better, more energetic.

Eat Fleischmann's Yeast ½ *hour before* meals, plain or dissolved in a little water. Do this every day to help you feel *40 years young!*

Fleischmann's Yeast helps many *"After 40's"* Feel Younger

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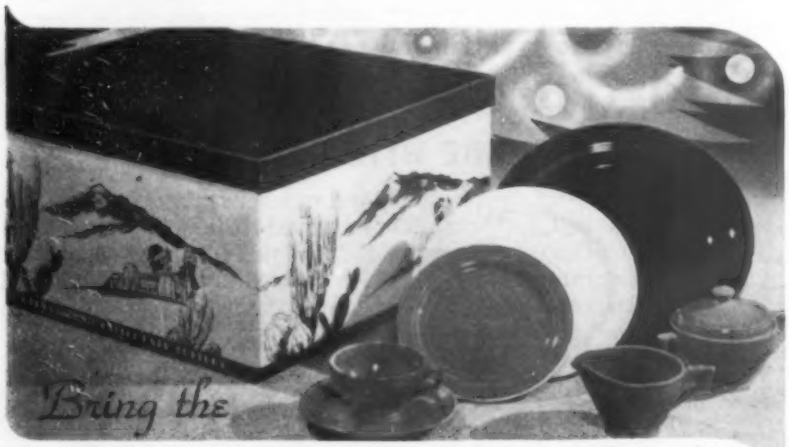

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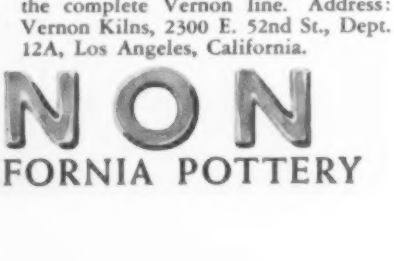
Colorful Christmas of California

into your home!

Service for Eight $14.95

This year—give California sunshine and color, in a complete 45-piece set of Vernon authentic California pottery. Designed by master craftsmen, every piece is *guaranteed* perfect, durable, and crazeproof. It's the ideal gift for any smart woman . . . and a good way to start your own pottery service at a real money saving. The Vernon Gift Package is featured by leading stores, in your choice of the brilliant glazes and vivid colors of "Early California," or the new delicate pastel shades of "Modern California."



Write for the free color illustrated booklet showing these designs and many exquisite decorated patterns in the complete Vernon line. Address: Vernon Kilns, 2300 E. 52nd St., Dept. 12A, Los Angeles, California.

VERNON

AUTHENTIC CALIFORNIA POTTERY

very interesting doll out of dried corn husks, and she keeps one next to a doll made by a child in Massachusetts out of rags in early Colonial days.

Shell dolls from Normandy, dating from the eighteenth century, are beautiful examples of employing materials that come to hand. Entire dolls in exquisitely colorful costumes are made of the tiniest shells found in the sands along the English Channel.

IMAGINATION is bound to quicken as doll lore unfolds. You'll come across the English peddler doll in books and, if you are so fortunate, in museums. Its origin is the vendor, depended upon, before shops became prevalent, to supply all the smaller necessities for keeping house. They were picturesque characters, known by name to their customers. People copied them in miniature as a pastime, duplicating the bent figures of the originals, men or women, bearing great baskets chockful of tiny, exact reproductions of their stock-in-trade. One wonderful peddler doll in a private collection has 125 different objects in the basket, including tiny books, music sheets, playing cards, watches, bellows, needles, knives, pictures.

But ensembles of rarities are far afield from our doll-collecting partnership. It's fun to augment the international family with sets of postcards and with any unusual doll that you and daughter spot. Setting a quarter limit for such acquisitions gives plenty of leeway, but there's another bypath with artistic possibilities. The child may want to try her hand at dressing a doll or two herself. Perhaps she will make an attempt to copy your new spring outfit. Let her botch all by herself, while you speculate that dress designing is a grand career for a girl. Keeping that speculation to yourself, you might read aloud the descriptions of how Queen Victoria used to come home from a performance and dress a doll like some actress or dancer she had just seen. And do you remember Jenny Wren's doll dressmaking business in "Our Mutual Friend"? Read bits aloud from that, especially the parts where she caught glimpses of "great ladies" and memorized what they wore; and how she would sometimes stand outside a house where a fine party was taking place, photograph a costume in her mind, run home, cut it out, then hurry back to catch another look ("for the trimmings") at the same lady going home.

What more natural than for doll interest to lead to the literature built on the well-known fact that dolls can behave, most charmingly, like human beings? There's "Racketty Packetty House," by Frances Hodgson Burnett, a book that was turned into a play. Dickens shows again, in "The Cricket on the Hearth," that his understanding of children and their toys is incomparable. Hans Christian Andersen, in "Little Ida's Flowers," bridges the gap between the real world and that of the imagination in the most credible way. Lewis Carroll took very seriously, in one of his letters, the matter of the wax doll who stopped in for tea and was sensible enough not to sit too near the fire.

So you wander down the bypaths together, your child unaware of how painlessly she is acquiring geography and history and folk-lore, and a love for literature and an acquaintance with wonderful old things. But right here I want to cite a horrible example. I am thinking of a child of twelve or thirteen who is very proud of her handsome doll collection. She shows it to you with a full quota of intelligent comment, and then prattles about how much it is worth! She gloats over this doll and that doll. This one cost very little but is worth much more. Somebody offered her a large sum for this one. She estimates the selling price of the collection as a whole—

A *horrible* example! The idea of value, intruding itself in the young collector's mind, is too bad. Anything you find, on antiquing expeditions, is bought for the pleasure in it, for the romances woven around it, for the joy that the possession of an old doll that some little girl, long, long ago, played with. Not for speculation.

THE old dolls come much, much later, in normal development, quite a while after the child has come to terms of understanding the affection with her international and varied family. She sees the world with the dolls as a telescope. As she grows older she will discriminate and find her own special field. She may decide to concentrate on dolls dressed like kings and queens of history, and she may even make the costumes herself. She may go in for European peasants with their infinite variety of sectional distinctions. She may pair up her dolls; for every little girl, seek for a boy as companion. Or she may lay away her childhood collection and acquire the modern dolls as they are manufactured, realizing that each year, last year's "newest" becomes more interesting.

By that time, you'll wonder who got more fun out of dolls as a hobby, you or your daughter? You will dissolve your partnership for one reason only—to go into competition with a collection of your own.

Two Christmas Suggestions*
From
MIRRO
THE FINEST ALUMINUM
A COOKY BOWL
A FRUIT BOWL
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MIRRO FULL RECIPE COOKY PRESS

The easy way to make dainty goodies for the cooky jar and gift boxes **$1.25**

You can fill the cooky jar with a great variety of fancy cookies or make gift boxes of grand goodies in no time at all when you use the MIRRO Full Recipe Cooky Press.

It holds a full recipe at one time and turns out 66 cookies without refilling. It's easy to operate, too.

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Has large, easy-to-fill barrel with stain-resisting Alumilite (process patented) finish. Rust-proof plunger, black enameled handle.

(MIRRO Cooky Baking Sheets, 3 sizes, 65c to $1.00.)

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Serves biscuits and rolls piping hot . . . . . makes a novel and useful gift **$2.75**

Prices slightly higher in south and west.

A new kitchen-to-table accessory, strikingly beautiful in appearance and wonderful to use for warming and serving biscuits and rolls piping hot and oven-fresh. It makes a perfect gift, too, particularly when filled with Christmas Cookies.

It not only serves rolls and biscuits in savory freshness but is excellent for serving other hot foods as well—waffles, muffins, griddle cakes, toast, French fried potatoes. Without the cover, it may be used as a fruit, nut or salad bowl, or as a decorative flower bowl.

MIRRO quality aluminum with lustrous spun ray finish. Lacquered reed handle. Maple knob in natural finish. Cover has adjustable vent. Size, 9⅜ inches in diameter.

You will find the MIRRO Full Recipe Cooky Press and the new MIRRO Hot Biscuit Server at Department, Hardware and House Furnishing Stores. If your dealer cannot supply you, use the coupon.

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Enclosed find $________. Please send me, postpaid:
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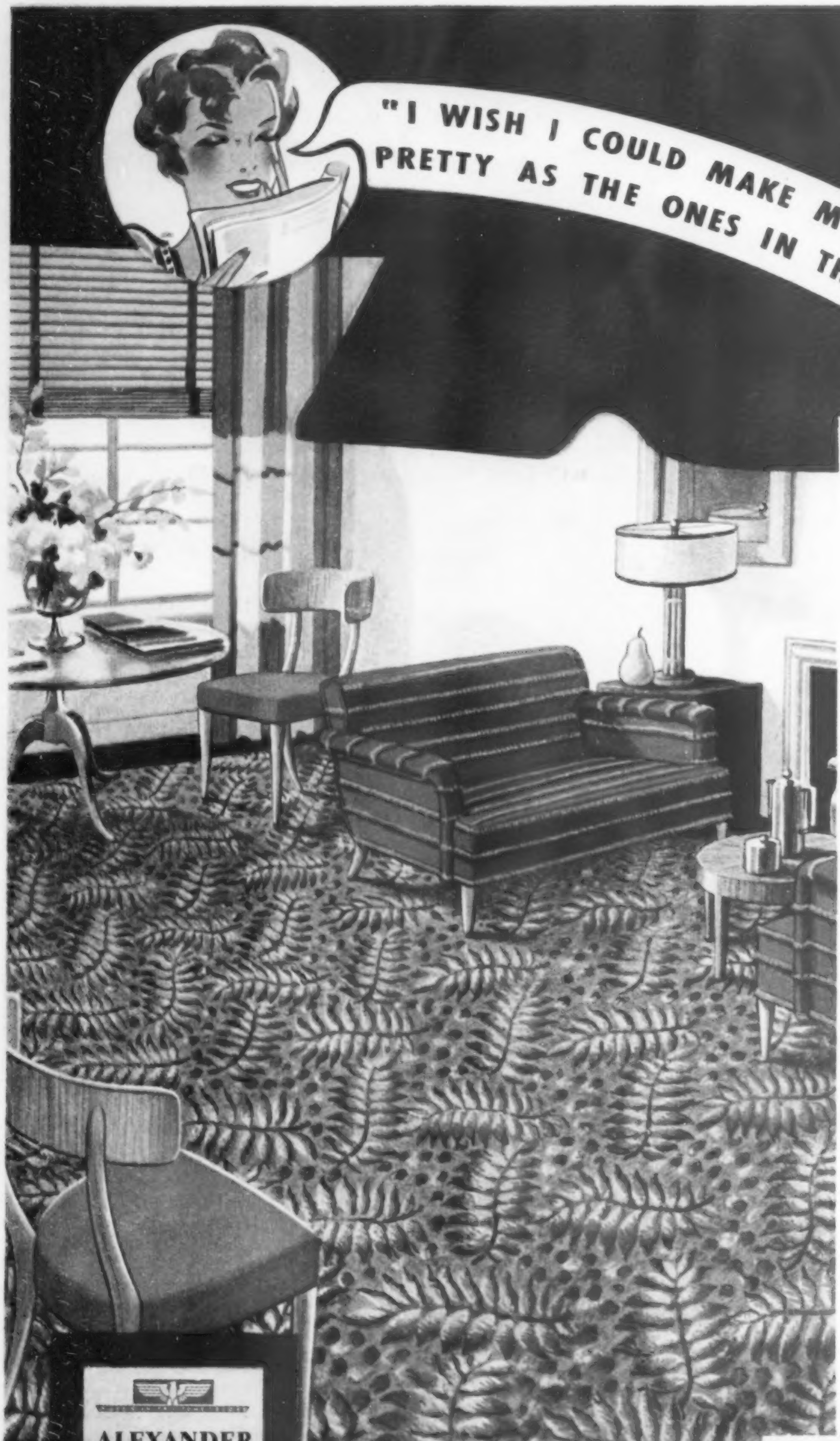
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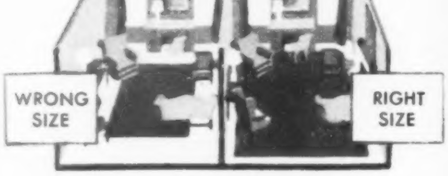
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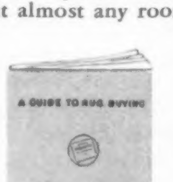
*Decorators say there should be from 6 to 12 inches of floor space around a rug. (See diagram above.) You can fit your rooms easily and inexpensively with Floor-Plan Rugs because they come ready-made in 36 room sizes—a size to fit almost any room! . . . Many under $50!

At leading stores everywhere. Look for the gold label with the Good Housekeeping guaranty.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Top—Floor-Plan Rug No. B-356. Middle—Floor-Plan Rug No. B-351. Room—Floor-Plan Rug No. K-165.

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GIVE BOOKS to the garden lover

FLOWERS IN HOUSE AND GARDEN. By Constance Spry. Putnam, $3.75. Theories and practices in the selection and use of plant materials for home decoration by an outstanding English authority who wins more friends and admirers the longer she stays on our shores.

COMMON SENSE IN THE ROCK GARDEN. By James H. Bissland. De La Mare, $2.50. The concise, fog-dispelling soundness of this book, by an expert who hasn't forgotten the difficulties of the beginner, is reflected in his definition that, "A rock garden is any decorative, culturally correct, association of rocks and plants."

FLOWER PORTRAITS. By Blanche Henrey. Scribner's, $3. Striking, full-page reproductions of sixty photographic portrait studies of the blossoms of wildflowers and garden flowers, trees, shrubs, and vines. With descriptive notes by G. C. Taylor and foreword by the vice-president of the Royal Horticultural Society of England.

GARDEN BULBS IN COLOR. By J. Horace McFarland, R. Marion Hatton and Daniel J. Foley. Macmillan, $3.50. Like its two predecessors—"Roses in Color"—and "Garden Flowers in Color," this volume combines brief descriptions and cultural directions with an abundance of excellent illustrations, mostly in full color, through a happy utilization of plates originally made for catalogs and other commercial purposes. It covers tulips, narcissi, lilies, and "other bulbs" which generously include even iris, gladiolus, and dahlia.

GARDENING INDOORS. By F. F. Rockwell and Esther C. Grayson. Macmillan, $2.50. Thoroughly up-to-date, comprehensive, helpful directions regarding what to grow in the modern home, and just where and how to grow it the year around. Generously illustrated with halftones and sketches.

FORTY YEARS OF GARDENING. By Anna Gilman Hill. Stokes, $4. A beautiful record of a fruitful half century spent in making, caring for, and enjoying the gardens of a lifelong home. Rich in literary charm, sound, practical plant information based on actual experience, and the enviable qualities that characterize true garden lovers, it is the kind of book that it was once said "could be written only in England." American gardening can be thankful for it and proud of it.

HOW TO KNOW THE INSECTS. By H. E. Jaques. The author, $1 looseleaf, $1.80 cloth. An illustrated key to some 200 representatives of that many commonly encountered families, with notes on the importance and development of insects and hints on how to collect, mount, and study them.

Of interest to TIN COLLECTORS

HERE are some helpful data supplementing "Collector's Item" by Agnes L. Sasscier which was published in the October issue of THE AMERICAN HOME.

Tinning, or the craft of protectively coating thin plates of iron with tin, developed slowly in England upon being introduced from Bohemia by Tarryton c. 1670. Thirty years later the American merchant, Faneuil, was importing tin "lanthorns" to Boston. By 1740 the Pattersons of Berlin, Connecticut, began making utensils from imported "charcoal tin" or plates of iron dipped in tin made at the Hanbury iron mills of Pontypool, England.

Tôle, or decoratively painted ware of tinplate, was then made in Pontypool by the Allgood family, whose progenitor, Thomas Allgood, had perfected a varnish for use on tin (although the art of japanning other sheet metal preceded this). The Pontypool factory lasted until 1822, but that at near-by Usk, also in this family, ran until 1860. In America tôle was made after 1800 by Stevens near Portland, Maine.

Broadly speaking, tin has ever been important to many kinds of metal wares, even though the tin plate form is more familiar. As purveyors of tin, which is not found in a free state but must be refined from ore, "tinners" of all times have furnished a valuable product in the bar, ingot, or block, to any craftsman who had need of it.

Block tinware signifies pieces that were melted and cast, or hammered to form, from the pig furnished by producers (its purity dependent upon its refinement), as distinct from objects of metal only coated with tin.

In mediaeval times "vessels of tin" were made of an alloy mostly tin and lead, and in their manufacture partook of the pewterer's craft—being hammered or blocked on molds—not that of the later tinsmith who created articles of tin-plate, plain or painted.

The alliance of pewter and tin has always been close; much of American pewter was composed of tin and lead, minus the customary copper or brass. In Connecticut the Boardman business card of 1840 indicates the manufacture of block tin and pewter ware. Soon after, pewter became unfashionable, and Britannia ware took its place on the card.

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The gift that keeps on giving

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$25.95 value—in Victor Records and RCA Victrola Attachment—for $14.95! RCA Victrola Attachment plays Victor Records through any modern AC radio, with full tone and volume of set. This special offer gives you $14.95 (list price) RCA Victrola Attachment, $9.00 in Victor Records of your own choice, $2.00 subscription to Victor Record Review, membership in the Victor Record Society—at a saving of $11.00!

You can give this new automatic RCA Victrola for only $175*!

Model U-125

40th Anniversary RCA Victrola with $9 worth of Victor Records

Combines Victor Record and radio entertainment. Has Gentle Action Automatic Record Changer . . . Radio has Electric Tuning for 6 stations. In walnut or mahogany. Price, $175*, including $9.00 worth of any Victor Records you choose, membership in Victor Record Society. Ask your dealer about generous 40th Anniversary trade-in offer. Other RCA Victrolas . . . . $19.95* up.

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...Your favorite music by the world's greatest artists

Enjoy Christmas this year to the sound of your best-loved Christmas songs, performed by your favorite artists! Give your family Victor Record music... Ever after, Victor Records will bring you the music you want, when you want it... music for every occasion...to match any mood ... Read how little it now costs to give Victor Record music!

A gift of Victor Records costs only 75c up

26049, 26050, 26051—A collection of the six most popular Christmas hymns $2.25
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Let this book be your guide to joyful Christmas presents

Most complete, compact and convenient musical reference work... lists approximately 6,500 Victor Record selections COMPLETE with biographies, portraits, cross indexes, pronunciation table. See your RCA Victor music dealer.

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Give outstanding Manning-Bowman appliances which make fine foods tastier, easier to cook and to serve than ever before.

SQUABBLES disappear, with a Manning-Bowman Glass Coffee Maker in the family! Exclusive fingertip control on "high" makes grand coffee quickly . . . "off" lets it filter, "low" keeps it hot. No plug pulling. 6 cup, $7.95. 8 cup, $8.95.

IRONING isn't cooking, but can be a chore unless you have a new Manning-Bowman Automatic. Dial your fabric for proper heat. Only 4 pounds, $8.95.

UP POPS the toast—browned just the way you like it by Manning-Bowman's Automatic Toaster. Exclusive inspection feature. Two slices. Lustrous, non-tarnishing chromium with rich Bakelite trim. Styled for tomorrow, for use every day. $12.95.

TWINOVER* by Manning-Bowman bakes **two waffles at once.** Spin the handle to open either side. Trim, compact, only thing of its kind. $12.50. Automatic Model, $17.50.

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Raised-Letter Stationery

With this unique Steel-Die Embosser your name and address, monogram or initial is quickly impressed in distinguished raised letters on your favorite note paper and envelopes. Far more beautiful than printing and costs much less. Will not cut paper. Personal embosser, lifetime guarantee, $2 up.

$2.00 UP

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NOTARY, CORPORATE LODGE SEALS, $3.60 UP

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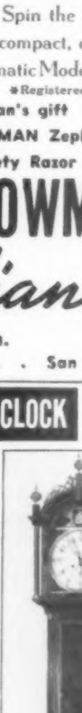
Walter Cornell, one of the most gifted of early American clock craftsmen, designed and built the original of this tall Hall Clock. It is a splendid specimen of Early Americana, perpetuating the glorious traditions of the Old Clock-Makers Guild, an organization which included all the reputable clock-makers of that day. Finials and columns of brass accentuate its mellowed Mahogany coloring. Reproduction authorized through courtesy of the Edison Institute from a piece exhibited in their Museum at Dearborn, Michigan.



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WINDOW GARDENING IN MODERN DRESS

If you love plants try this type of gardening

WINIFRED S. SABINE

THE humble red clay flowerpot, reposing on its saucer or cereal dish, is on the way out as a plant container for the home. These many years its crudeness has been an obstacle to the exploitation of the lovely patterns of growing things in highly finished interiors. And at last it has been caught in the toils of that Trend of the Times which looks disapprovingly on the merely practical and seeks to transform it into the also beautiful.

However, the mere surface transformation of the porous clay pot into the glazed pot is not enough. The trouble is that a flower pot, even though pleasing in color and texture, is uninspiring and unadaptable in design; also there is perhaps a certain element of awkwardness in its saucer. For the greenhouse with its humid atmosphere, the clay pot is entirely satisfactory, and its traditional shape is undoubtedly well suited to bushy types of plants like the cyclamen and cineraria, whose effect depends on the luxuriant massing of color and foliage.

But it is another story with plant materials of subtler and more sophisticated charm. Take a low tuft of saintpaulia, the velvetplant (Gynura) with its fine sparse line, a lacy fern, or any of the many succulents with their delightfully modernistic patterns. Who can see them and not long to treat them as one would flower arrangements? A plant's design demands a container from which

Photographs by Louise Boyle

Suitable subjects for the narrow window sill or ledge

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CHINESE STAR CHECKERS. This new, sensational American favorite is played like the "old cracker barrel" game of checkers, but with colorful glass marbles on a big 16" star-shaped board. It's based on an ancient Oriental marble-jumping game. From 2 to 6 players can match their wits together in this most fascinating game of the year! This beautiful set is priced at only *$1.00*.

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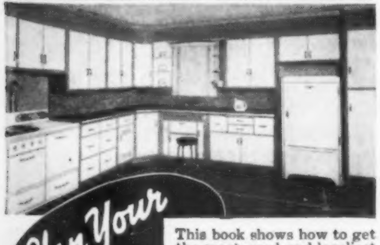

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NAPANEE

its lines may spring with grace. Why not plant it so as to bring out its special beauty?

Such a refinement of window-gardening is a fascinating challenge to the plant-lover who has a feeling for design; and all that is essential to its enjoyment is the acquirement of the art of *growing plants without drainage*. This achieved, a new source of artistic satisfaction is open to the plant-lover. Tall slender plants may be set in tall vases, and low or tufted ones in low bowls. A plant and its container become a unit, a finished and decorative object. Indeed, the decorative use of plants may be carried further. The color scheme of the room ought to be a factor in the selection of containers. Subject only to the limitation that their color must be a good foil for living greens, the containers may repeat any color note in their surroundings.

Finally, there is the question of the size and shape of the available windows. Perhaps you wish to set a row of plants in the simplest fashion on a window sill; perhaps you have a bow window, or one of those exquisitely designed plant tables of wirework or wrought iron. Whatever the space to be beautified, something distinctive can be worked out. There is a fascinating range of possibilities once you cut loose from the old idea that plant containers must have drainage holes.

The sharp, sculptured character of silhouetted succulent in well-chosen container

"But," you object, "I always understood that without drainage plants will die." The answer to this invariable comment is that while a water-logged soil and "wet feet" are certainly fatal, they do not necessarily and unavoidably result from growing plants in undrained receptacles. Correctly watered, undrained plants will grow and thrive in any sort of container; nor do they have to be succulents. Moreover, "correct watering" can be described and doesn't take too much time and patience; only a little judgment, observation, and experience. Here are the directions:

MARTHA CRANE

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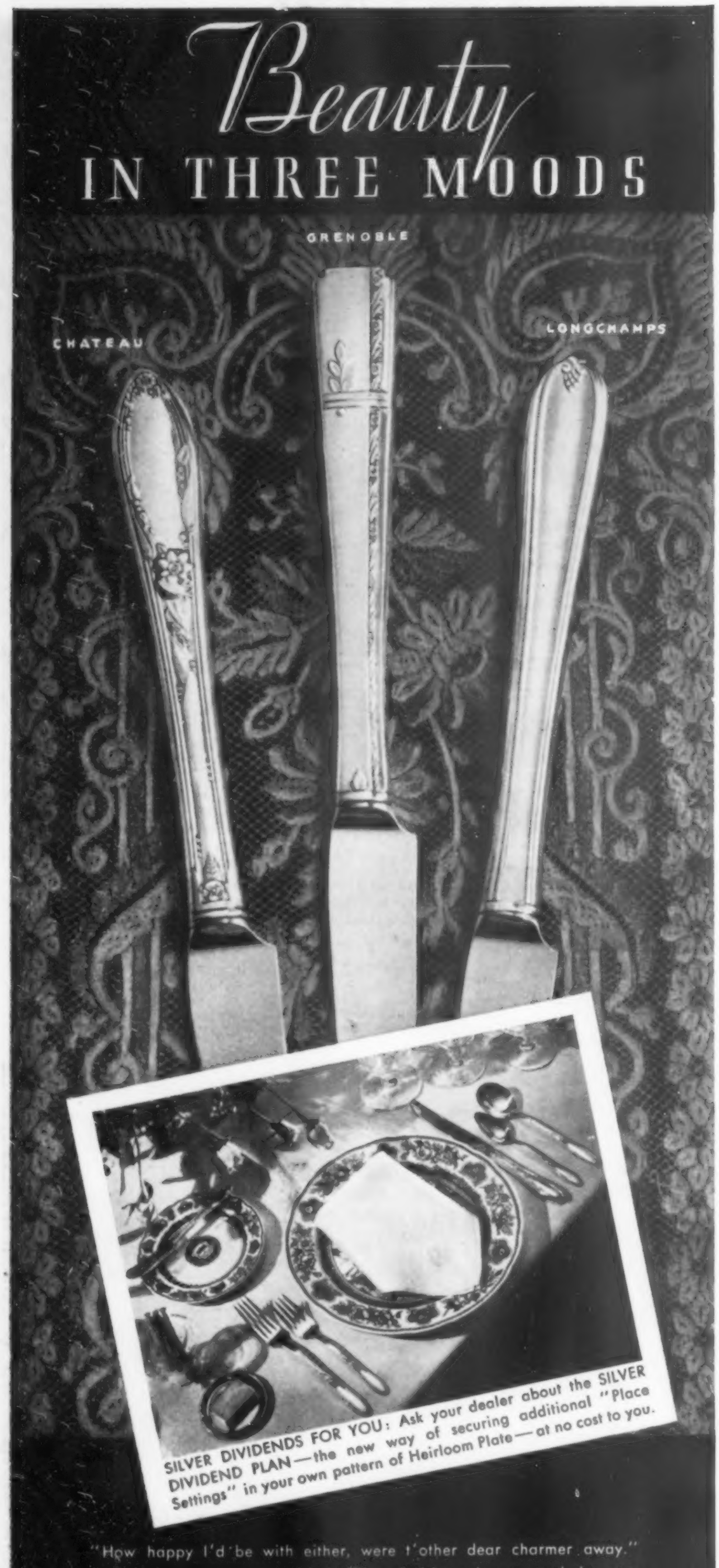

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Old-fashioned house plants appropriately garbed for modern homes

When you find or are given an interesting plant in a clay pot, and an appropriate artistic container, I suggest that you pot it yourself. For one thing, florists are likely to be skeptical of the project unless the plant is a succulent or a cactus. For another, you miss part of the fun if you don't start at the beginning. Spread newspapers over the kitchen table or a card table and on them set out your plant, the container, potting soil bought from a florist (unless you have some nearer source), and a ten-cent package of a "complete" plant fertilizer. Examine the soil beforehand and either dry it out or moisten it until it is barely damp enough to hold its shape when squeezed, and yet dry enough so the ball crumbles thoroughly when you rub it. A plant growing in soil in this condition is ready to be watered, and repotting is best done with such a soil.

The next step is important. Always carefully measure with a measuring cup the soil capacity of a new container up to a quarter of an inch from the rim, if it is small, or half an inch if five inches or more in diameter. Make a note of this information; it will keep you from over-watering your indoor garden later on.

Next, stir some fertilizer, at the rate of a level teaspoonful to each quart of earth, into the soil and then pot your plant. As you spoon the earth in, settle it by frequently jarring the container on the table and at the same time firm it down gently with the thumbs; do not pack it too hard. Now the moment for watering has come. How are you to know what is safe? Simply apply *three teaspoonfuls of water* for *every cupful* (half pint) *of soil*. If your container is large, this means a fourth of a cupful of water to each quart of soil. You may rest assured that your plant is, for the moment, adequately watered and yet not too wet.

After twenty-four hours, test the soil by studying its color and texture or "feeling." The surface of the soil of a plant tells the whole story of its interior condition, but the finger tip and eye must work together in judging it. When first watered, the soil becomes darker in color; if pressed, it wets the finger and feels cold, yielding, and spongy. As it dries, it may remain dark, but it becomes firmer and feels cold rather than damp. When it feels hard and merely cool, and when the eye notes a tendency to look dry in spots or around the edge, it is time to water again.

If the soil dries out to the ideal condition described above in twenty-four hours, the standard proportion of three teaspoonfuls of water per half pint (or cup) of soil is enough, and should be given again. If it has dried faster, so the surface shows dry all over, a larger daily dose of water is indicated. In this case try an extra teaspoonful for each cup of soil. On the other hand, if it is still damp, postpone the watering, and when you do it subtract a definite proportion from the standard amount.

Your aim is to determine the right daily drink for any particular plant, in its particular container, in a particular situation. So note how much you give and observe the result. If you lose track, go back to the standard proportion and start again. In three or four days you will have decided that a certain plant needs, for example, about six teaspoonfuls of water daily. It is easy to vary this amount a little as the weather or the house temperature varies, and as the plant grows.

Succulents should dry out more between waterings. Apply the standard amount of water for a start, but do not water them again until the top layer of soil takes on a dry appearance. Cacti do well with even less water.

Shallow containers dry out much faster than tall ones. If a plant in a tall vase given the

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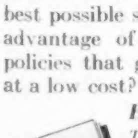

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standard amount of water dries out within two or three days, it is safe to repeat that dose at two or three day intervals. Its feet are not too wet.

Various intriguing and surprising things happen when you are free of the drainage problem. Common plants may reveal an elegance or dramatic boldness that would never be suspected if they were in conventional pots. Plants in special containers have a good deal of individuality and must not be crowded together any more than other ornaments. Moreover, each needs its own air and its own light.

This method of handling plants has value especially for those home owners with little space. Flower containers like the long low ovals and oblongs illustrated may be found that will stand on even a three-inch window sill. Two or three of them planted with succulents can embellish a window with a stencil of exquisite patterns. In an Early American room it would be cheerful and quaint to plant a line of tiny uniform jars with sturdy little succulent "trees." Slender vases with narrow bottoms will stand on narrow sills provided plant material can be found that does not require too much head-room. A small kalanchoë is good in such a vase; or ivy may be trained from it. Search for such subjects and you will find them. If you love plants and "have no room," try this type of gardening with small plants, and you will find that you can enjoy variety and beauty in amazingly little space.

Christmas lights

[*Continued from page 18*]

small hanging lights, and perhaps this fact added to the zest of the chase. From old documents we learn that Baron Stiegel and Casper Wister were the first recorded makers of glass lighting devices, and Stiegel is mentioned as making Christmas lights, which were probably the first glass lamps made in this country dating about 1765. Other early glass factories that were scattered throughout the States also are known, through their advertisements, to have produced Christmas tree ornaments and Christmas lights as well.

These early little hanging lamps were float lights, in which the wick floats in oil, resting on water. They were but a later expression of the primitive saucer-like pottery or metal float light which was the very earliest type of lamp known. This curious installation of oil on water in a lamp originated in Egypt, and when it evolved into altar lamps

THE YEARS WILL NOT TARNISH THESE CHRISTMAS GIFTS

PERHAPS one of the friendliest customs in recent years has been the giving of dining-table service dishes. For every one knows that dinners are the most exacting test of a hostess.

Start it in your set this year . . . with service-ware of Armco Stainless Steel . . . the gift that lasts a lifetime. It has a lovely smooth appearance — but is very hard and resists denting and scratching. There is no plating to wear off. No tarnish. No food acid stains. Plain soap and water restore its lustrous beauty. Look for the Armco triangle when you buy — the trademark that means the finest quality in stainless steel ware.

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AND EVERYTHING IN IT!

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This **GENUINE** wax shuts out dirt and germs. Cuts your cleaning work in half. Gives your kitchen and every other room in your home a shining, well-cared for appearance. There are actually 100 household uses for this wonderful wax polish besides its main use for **FLOORS, FURNITURE** and **WOODWORK.**

Be sure to wax the **PAINTED FURNITURE** in your breakfast nook. Johnson's Wax preserves the paint. Keeps the colors bright and fresh. Wards off stains and scratches. You'll get many compliments on your housekeeping ability if your **LAMP SHADES** and **PICTURE FRAMES,** your **OILCLOTH COVERS,** and dozens of other articles in your home are wearing a gleaming wax polish.

Put a little Johnson's Wax on your **DOORS** and on the **DOOR FRAMES** too, so dirty finger marks will wipe right off.

BANNISTERS are easy to dust when they are Johnson-waxed. Smudges can't stick to the beautiful wax lustre.

IMPORTANT! Do not confuse Johnson's genuine Wax with any so-called no-rubbing wax. Because it is a blend of pure waxes only, Johnson's Wax *wears longer*, gives greater beauty and protection, and is more economical to use.

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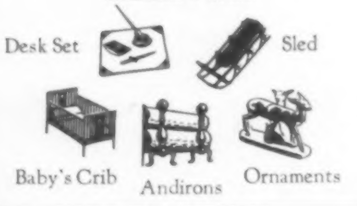

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and domestic night lights they were distributed to all quarters of the civilized world.

The floats for these Christmas lights were made from various materials, wood or cork discs being the most commonly used. Later, tallow candles supplanted floats and oil, as being easier to handle and more luminous, and often when an old Christmas light is found today, it still contains the remainder of the original mutton tallow candle.

In early Colonial days, these lights were used not only for decoration and for lighting purposes in the home, but also for illuminating churches. An early chandelier of the eighteenth century, found in an old Moravian church now hangs in the Metropolitan Museum of Art. It consists of a hand-wrought iron hoop from which radiate wooden spokes. The lighting fixture looks like a slender wheel with an iron rim. From the iron hoop hang eight small lights of varied colors. They are pattern molded and very brilliant and when lit must have diffused luminous spots of color, very effective and very pleasing. These little lamps are still being used to light special altars in churches, from which, perhaps, the old name of "Vigil Lights" originated.

There is something friendly and endearing about these old float lights and a certain aura surrounds them as being the first carriers of artificial light through glass in this country. As in all glass pieces blown by hand, the shape is often amusingly crooked. When suspended from a wire or a metal thread, the cuplike form radiates light which is made more brilliant when reflected through patterns which were made pos-

[*Please turn to page 88*]

Give them a pet for Christmas!

[*Continued from page 29*]

ways of life. However, all in all, it seems to me the realities of birth and death must be learned when one is young and in a manner that is normal and easy to take. The civilizing processes march on apace, and slowly the children seem to accept the eternal flux of life—its coming and going. Some of the religious mores which have been accepted as the proper funeral touches for dead birds and baby rabbits would doubtless be worthy of inclusion in Frazier's "Golden Bough," but at the same time these rites were marked by a peculiar dignity and solemnity which might well be carried over into adult and "civilized" life.

At certain stages of a child's development an animal seems to give a certain comfort not found in human beings. A boy of fourteen whose mind is so full of dreams that he finds it difficult always to comply with the requirements of school and family life has a habit of going for a lonely ride with his horse in the early evenings of the spring and summer. An understanding mother permits him this pleasure after a particularly trying day, and, alone in the hills with Tony, the horse to whom he is so devoted, the boy seems to find some sort of solace and comes back refreshed, rid of the tensions and the weighty problems of that age. After an infringement of some rule, young Peter was sent to his room and to bed. Hours later, on an inspection to see if all was shipshape for the night, I found Archie, the dog, at the foot of the bed, a small cat curled up on the pillow, and a bowl of goldfish moved from the customary place to the bedside table. So sheltered and comforted by pets, peace was spread upon the face of the boy!

From my own experience, then, I would certainly say there was a strong case for animals and children living together. Affection, the discipline of regular feeding and care, the miracles of life and death, the scientific study resulting from the interest in certain animals and their habits, the sound lessons in biology, the kindliness which is such a civilizing force—these come to children who enjoy the freedom of having pets.

Yet never a doubt that it is always so civilizing an experience

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STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., required by the Acts of Congress of August 24, 1912, and March 3, 1933, of **THE AMERICAN HOME,** published monthly at New York City, New York, for October, 1938, State of New York, County of New York.

Before me a Notary Public in and for the State and County aforesaid, personally appeared W. H. Eaton, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The American Home and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, as amended by the Act of March 3, 1933, embodied in section 537, Postal Laws and Regulations, printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business manager are: Publishers, Country Life-American Home Corp., 444 Madison Ave., New York; editor, (Mrs.) Jean Austin, 444 Madison Ave., New York; business manager, W. H. Eaton, 444 Madison Ave., New York.

2. That the owner is: Country Life-American Home Corp., 444 Madison Ave., New York. Stockholders owning or holding one per cent or more of total amount of stock are: W. H. Eaton, 444 Madison Ave., New York; W. H. Eaton, voting trustee for: Mrs. Jean Austin, Henry L. Jones, all of 444 Madison Ave., New York.

3. That the known bondholders, mortgagees, and other security holders owning or holding one per cent, or more of total amount of bonds, mortgages, or other securities are: None.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company, but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

(Signed) W. H. Eaton, Business Manager

Sworn to and subscribed before me this 29th day of September, 1938.

(Signed) Theodore F. Gloisten
Notary Public Nassau County, No. 1502
Cert. filed in N. Y. Co. No. 596, Reg. No. 0-G-375
(My commission expires March 30, 1940)
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for parents. There are moments, in fact, when you feel you have lost the last vestige of self-control. The horse has escaped the corral and it takes the combined efforts of the family, the neighbors, the children, the gardeners, the delivery men, and a copious supply of carrots to lure him back to the stable. The fish bowl spills on the rug to leave an eternal stain. The garden is rooted up by the favorite little feathered pets, and the rabbits get out to eat all the green leaves of plants just set out. But in the end it is really worth all the effort involved. The children spend many hours with their animals, and slowly one sees that the civilizing benefits of these creatures to the young are sufficient compensation for their drawbacks. And, strange as it may seem, you find yourself becoming as fond as the children are of a silly little white duck that goes freely about the yard and pecks at the window when it is hungry. Perhaps, this just goes to prove that even when we are adults we need to continue the civilizing influences!

A little night music

[*Continued from page 22*]

plenty of company. For my part. I believe that within the past five years the remnants of the population to whom making music is infinitely more fun than listening to the radio are beginning to draw together. I know that the number of neighborhood ensembles in our town today is greater than it has been at any time since the advent of mechanized music scattered those that existed twenty years ago; and although the number of amateur players is smaller than it was in the old days. I believe that their interest is more sincere and, therefore, more likely to be permanent.

"And I suspect that they are playing, or will soon be playing, better music than they played in the old days, when the real interest of half their number was in something outside the music itself. In this I am once more arguing from the particular to the general, which is dangerous, but not necessarily wrong. For I know what it means to hear played superbly something that you have been playing badly; I know that it means, among other things, getting five times as much fun for the price of your concert ticket as you used to get. . . ."

"Any art that becomes altogether arty and in no wise common is a dead art and should be disposed of like any other cadaver. . . ."

"Spread Mozart's pages on your music-racks and prepare for crime. Let us play!"

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"That gives ME an idea"!

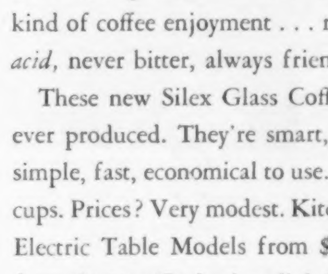
And Santa won't be wrong for the Silex Glass Coffee Maker is an exciting Christmas Gift. Why? Because it brings you a new kind of coffee enjoyment . . . rich perfect coffee free of *excess acid*, never bitter, always friendly to digestion.

These new Silex Glass Coffee Makers are the finest we've ever produced. They're smart, modern, beautifully styled, all simple, fast, economical to use. Sizes for every need . . . 2 to 12 cups. Prices? Very modest. Kitchen Range Models from $2.95; Electric Table Models from $4.95. Anyheet Control Models from $5.95. (Red trim slightly higher.)

Silex Offers You These Famous Features:

1. New, graceful upper bowl handle, unnecessary to touch hot upper bowl. 2. "Quick Cooling" Stove automatically times infusion, completes brewing without removing Silex from stove. 3. Anyheet Control. 4. Patented Silex filter assures clear coffee free of all sediment. Pyrex Brand glass. *Anyheet Control* and upper bowl handle may be purchased separately for any recent model.*

*(*electric models only)*



Keeps coffee any heat . . . At a turn of the dial. Standard on all models $5.95 and up.

THERE IS ONLY ONE
Genuine SILEX GLASS COFFEE MAKER
TRADE MARK REGISTERED U. S. PAT. OFF.

THE SILEX CO., DEPT. 42, HARTFORD, CONN.
IN CANADA, THE SILEX CO., ST. JOHNS, P. Q.

Fir-Texed Home
fuel cost
$9.90
MONTH OF JANUARY
Non Fir-Texed Home
fuel cost
$29.58
SAME MONTH

Dramatic Story of Fuel Savings. Actual photograph of two Seattle homes—owners' names and addresses upon request. Fuel figures are for entire month of January, (an unusually cold month) 1937. Temperature in Fir-Texed home did not go below 72 degrees any day nor below 64 degrees any night. Both homes heated by oil burners.

Snow on roof shows Fir-Tex saves money

If snow on the roof of your home melts quickly, you can be sure a lot of heat is being wasted—evaporating through the roof and melting the snow. That's what happened to the house at right above. But look at all the snow on the roof of the Fir-Tex insulated home—proof that the heat stayed in! No wonder it cost only one-third as much to heat this home. Why don't you, too, cut your fuel bills with Fir-Tex super insulation?

Fir-Tex Color Paneling

1. Does 2 jobs at 1 cost—panels as it insulates.
2. Replaces lath, plaster, wall paper and calcimine. Can be applied right over studding, or over old walls. Goes up fast.
3. Makes your home warmer in winter, cooler in summer, quieter all year.
4. Five lovely shades: apple green, apricot, sky blue, shell pink, ivory. Costs no more than uncolored insulation board. Washable.

Ask your building supply dealer to show you Fir-Tex Color Paneling and other Fir-Tex double-duty boards: Insulating Lath and Sheathing Insulation.

ARCHITECTS: See our catalog in Sweet's.

Fir-Tex Color Paneling transformed a dingy, unused attic into this pleasant bedroom. The cost was small, but had it been three times as much, it would have been worth it, for the Fir-Tex walls and ceiling have kept many, many dollars' worth of heat from being wasted.

Fir-Tex Attic Bedrooms Soon Pay for Themselves

Insulation is important all over your home, but most of all in your attic. For, as you know, warm air always rises; it pours out of an uninsulated attic like perfume from a half-stoppered bottle. Fuel savings will soon pay for Fir-Texing your attic and making it into a lovely bedroom, playroom or study. And in addition, your Fir-Texed attic will make your whole house more comfortable in all kinds of weather.

KILLS 2 BIRDS WITH 1 STONE

FIR-TEX

DOES 2 JOBS AT 1 COST

Dant & Russell, Inc., Porter Bldg., Portland, Ore.

Please send me *free* beautifully illustrated home booklet, in color, which tells how I can cut building and fuel costs with Fir-Tex insulation.

Name__________

Address__________

City__________State__________

THE *Diary* OF A *Handyman*

T. E. WHITTLESEY

Monday, October 17.—Home again after a five-day absence during which we evidently got some badly needed rain. The moles are putting on a major *putsch.* Encouraged by the absence of their chief enemy and the coming of the rain, they have turned my lawn into what looks like a large-scale relief map of the Rocky Mountains. While the rain continues I am rationing out the calcium carbide, dropping the dry stones into the higher parts of the mole runs. This time, instead of pouring water on the carbide to generate its heavy gas, I'm trusting to the wet earth to do the job more slowly. Before the lawn has a chance to dry I must use a heavy roller on it.

Wednesday, October 19.—The day is creeping upon me when that kitchen must have a vent. It seems to be a choice between sucking the greasy vapor out through a vent or else wiping it off the plaster every six months or so in a repainting job. I see these vents sell at from $25 to $40, the difference being probably in the fan motor and the presence or absence of adjustable louvers to shutter the opening. I'll have to look into what is offered. Seems a lot of money to hand out, but maybe I'd soon save it in paint and labor—but just what is my own labor time worth? Reminds me of the story of the salesman who was telling a farmer how much quicker his hogs could be fed with the help of a certain gadget, and the farmer came back with "Just what do you figger a hog's time is worth?"

Thursday, October 20.—Some day I must get one of those electric floor polishers. It would make play out of the chore I did tonight. Every month or so the oak floors—particularly in the front hall—begin to look decidedly the worse for wear. The finish is wax paste over filled and varnished oak. I had it varnished rather than shellacked for the reason that the latter offers very little resistance to wear if the wax coating wears off. Shellac and wax are all right if you never let the wax coating fail. Not having a butler, second man, or any such factotum on the job, I couldn't guarantee that the floor would be rewaxed even once a month. Hence the tough floor varnish as a second line of defense against shoe nails. When the wax coating begins to look a bit grimy in its most traveled spots I get out a rubber kneeling pad, to avoid housemaid's knee, and (with a cloth moistened in turpentine) clean off the soiled wax. It takes very little rubbing if you haven't waited so long that the grit is ground into the varnish itself. Then with a pad of felt and a can of floor wax in paste form I coat the floor again and polish it with a felt cloth and pure elbow grease. They say the liquid form of wax will make this laborious polishing unnecessary, but I've never tried it. I suppose I'm just old-fashioned enough to mistrust an unearned dividend.

Saturday, October 22.—A grand fall day for garden work, so I spent the afternoon preparing parts of the hardy border for next spring's bulbs. Here, as in the matter of floor waxing, I take the longer, harder way. Plenty of the garden writers tell us to use a dibble, plunge it into the soil to the desired depth, drop the bulb in, right side up, and cover it with soil. I suppose that is all right, provided you drop a little sand in ahead of the bulb so as to avoid an air pocket to worry the roots, and provided also that your bulb doesn't turn over on its way down. The harder way, and surer, I think, is to spade a patch of topsoil out into the wheelbarrow, going down about four inches deeper than the bulbs will be set. On this bottom, after loosening it up with the spading fork, I dump well-rotted manure to a depth of three or four inches, put two inches of top soil on this, firm it down by treading, put a half inch or so of sand over it, and arrange the bulbs upon that cushion. I give the big fellows a little more elbow room than the youngsters get and compose the group as I want it to drift naturally between the neighboring perennials. Replacing the soil from the wheelbarrow, gently at first so as not to disturb the setting, I put in the label stake and call it a job.

And now, having been so dogmatic about this matter of bulb planting, I'll have to admit that this year I'm going to follow an entirely new scheme—and all because of my friends the moles.

NAME THIS PUPPY!
First prize
$5,000.00

TIPS FOR ENTRANTS!

This male Cocker Spaniel puppy is about 6 weeks old. He lives in the Pard Kennels (a division of Swift & Company's Nutritional Research Laboratories). He is the 3rd generation of a Cocker Spaniel family *raised exclusively on Pard Dog Food.* All of his family have been noted for their excellent health.

77 other cash prizes from $1,000.00 to $5.00! So easy even a child can win. Submit as many names as you wish. Contest closes December 10, 1938.

● So gentle, so cuddly—and yet so lively and ready for fun! With silky ears and deep, responsive eyes, he'll win your heart in a minute. But this cute little pedigreed Cocker Spaniel puppy doesn't have a name!

What would you call him if he were your own? Your suggestion may win $5,000.00 in cash, or one of 77 other big cash prizes. Read these official rules carefully—then give the puppy the name you think suits him best, and send it today to Swift & Company, 600 Howard-Clark Building, Chicago, Illinois.

OFFICIAL RULES—READ THOROUGHLY

1. Names must be submitted on an official entry blank.
2. For each name submitted, attach one label (or a reasonably exact facsimile) from a can of Pard Dog Food.
3. Names for the Cocker Spaniel puppy will be judged on the basis of their originality, uniqueness, and aptness.
4. Prizes will be awarded as follows: First prize, $5,000.00 in cash; Second prize, $1,000.00 in cash; Third prize, $500.00 in cash; 25 prizes of $10.00 each; 50 prizes of $5.00 each. In case of tie, duplicate awards will be made.
5. Contest closes midnight, December 10, 1938. No entry postmarked after this date will be eligible for an award.
6. This contest is limited to the United States and is subject to all national, state, and local laws and regulations. Employees of Swift & Company, their families, and their advertising agents cannot compete.
7. The decisions of the judges will be final. No entries will be returned or acknowledged. All entries will become the property of Swift & Company for publication or other use. Winners will be notified as soon as possible after the close of the contest.

Cut out—send in this entry blank today!

OFFICIAL ENTRY BLANK

Swift's PARD "Puppy-Naming" Contest

Swift & Company
600 Howard-Clark Building, Chicago, Illinois

Gentlemen: I suggest the following name (or names) for the Cocker Spaniel puppy. (I attach one label from a can of Pard Dog Food—or a reasonably exact facsimile thereof—for each name submitted.)

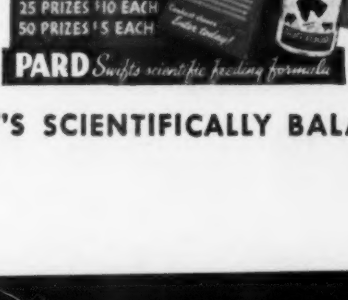
My full name..

My address..

My dealer's name is..

My dealer's address is..

....



Look FOR THIS SPECIAL PARD DISPLAY

It identifies your Pard dealer, who will give you a free entry blank. (Or you may use the official entry blank included in this ad.)

PARD

SWIFT'S SCIENTIFICALLY BALANCED DOG FOOD

NOW GAS MAKES COOKING EASIER
FASTER, CLEANER THAN YOU EVER DREAMED

HERE ARE JUST A FEW of the wonderful time and work saving features you'll find on the modern Gas Ranges. Every housewife should have the benefit of these advantages—you're missing something if you haven't got them!

NOW CHECK THE FEATURES YOU HAVE ON YOUR PRESENT RANGE!

- ☐ **CLICK SIMMER BURNER**—Low economy flame with "click" signal for waterless cooking.
- ☐ **AUTOMATIC LIGHTING**—No matches to strike—No waiting—Instant heat.
- ☐ **GIANT BURNER**—For fastest top-stove cooking ever known. Extra wide heat spread for large utensils.
- ☐ **NEW TYPE TOP BURNERS**—Direct flame toward bottom of utensils—save gas—won't clog.
- ☐ **SMOKELESS SPEED BROILER**—Perforated grill keeps fat away from flame. Eliminates smoke.
- ☐ **HEAT CONTROL**—Assures *exact* oven temperature required. No more "guess-work" baking.
- ☐ **BALL-BEARING ROLLERS**—Give "finger-tip control" on broiler and utensil compartments.
- ☐ **FAST PRE-HEATING OVEN**—Reaches maximum oven heat in fraction of time required by ordinary ranges.
- ☐ **SLOW-ROASTING OVEN**—Holds minimum heat for "low temperature" cooking. Temperature will not creep up.

ATTENTION—EVERY WOMAN WHO COOKS! Here's a really *modern* way of cooking you'll want to know more about right away!

This advance in cooking routine is made possible by the marvelous new Gas Ranges. You just can't imagine how *different* they are—how much of the cooking job they'll take off *your* hands. Why, to own one of these capable Gas Ranges is just like having a helper in the kitchen!

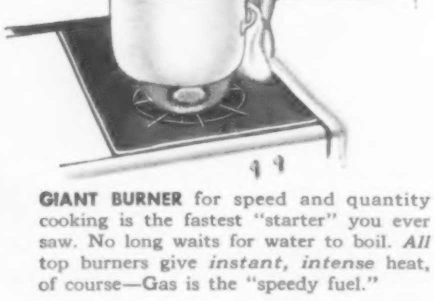
You'll "ah" with delight when you see all their thrilling automatic features and the pull-out smokeless broilers. When you realize what these up-to-the-minute improvements can mean to you in comfort, money-saving and finer meals, you'll want a modern Gas Range in *your* kitchen without delay.

Do see the stunning new models at your Gas Company showroom or Appliance Dealer's. You've got a grand surprise coming.

AMERICAN GAS ASSOCIATION

THIS SEAL represents the latest developments in cooking equipment. It stands for 22 super-performance standards established by the American Gas Association. Leading gas range manufacturers are now making de luxe ranges that include *all* 22 features. Such ranges are identified by the CP Seal which signifies "Certified Performance." *Every* modern Gas Range meets many of these standards. There is a size and model to fit every home requirement—every pocketbook!

CP



GIANT BURNER for speed and quantity cooking is the fastest "starter" you ever saw. No long waits for water to boil. *All* top burners give *instant, intense* heat, of course—Gas is the "speedy fuel."

CLEANING UP'S A CINCH! "Spill-overs" present no problem on a modern Gas Range. Newly designed top burner grates lift out easily—burners are "non-clog." The gleaming porcelain-enamel finish of the range itself is kept sparkling-clean with a damp cloth. Even oven and broiler compartments are porcelain-enamel lined.

LET GAS DO THE **4** BIG JOBS • *COOKING* • *WATER HEATING* • *REFRIGERATION* • *HOUSE HEATING*

Monday, October 24.—I cannot go into court and swear that the moles ate my Darwin tulips last year. Possibly the field mice, having strolled through the moles' traffic lanes, found the bulbs too good to resist. Whoever the culprits were, the more important fact remains that two or three tulips came up and bloomed where there should have been two dozen. Tonight, therefore, I organized a new underground mole-proof shelter for tulip bulbs. Bought a roll of galvanized wire mesh, with half-inch square openings. From one side I cut with tinner's snips a band seven inches wide to form the sides and ends of a rectangular wire basket. Cutting a bottom of sufficient area to take two dozen bulbs, I bent the side piece to follow the perimeter of the bottom and turned over the projecting cut ends to lock the two together. I omitted a top for my basket for two reasons: The fleshy stems might be constricted in growing through the half-inch squares; and as the sides of the container extend to the surface of the soil I hardly think the moles are likely to get in over the top. Five of these wire baskets were an easy evening's work. Just what the moles will do about it all remains to be seen.

Wednesday, October 26.—I wonder whether our family is peculiar in that we have insufficient shelf room for our bathroom supplies. Does everybody keep all the old bottles, ointment jars, and out-of-date prescriptions in the fond belief that they will come in handy some day? Several noble efforts on my part to cast out everything that is not currently useful have met with outraged opposition. My studied conclusion is that the ordinary bathroom medicine cabinet, behind its mirrored door, is hopelessly inadequate for its function. In my own bathroom we also have what was included in the design as a towel closet. Its shelves are perhaps 2 feet wide, 20 inches deep, and 16 inches apart. Tonight I cleared out one of these at eye level and inserted a sort of balcony shelf about two thirds of the way up to its next higher neighbor. The balcony shelf is but 4 inches wide and runs along the back and end walls. On it the smaller bottles, pill boxes, and the like are lifted into view from the main auditorium collection of large bottles, extra soap, shoe polish, rolls of tissue, hot water bag, atomizers, and other members of a vast company for which the medicine cabinet cannot offer a home.

Saturday, October 29.—Had our first hard killing frost yesterday, which means that planting time for the spring-blooming bulbs is at hand. Having prepared the soil last Saturday by putting plenty of food where the bulb roots can easily reach down for it, I got out my new wire baskets and the perforated paper storage bags of bulbs. With a bucket of sand beside me, it was not much of a job to set each basket down on the prepared soil, space the bulbs on the wire mesh, put a few handfuls of sand around them and fill in soil to grade. The top edges of the baskets were allowed to project just above grade and, without being conspicuous, served to mark the location of the bulb planting.

Monday, October 31.—When I made my coldframes several years ago I had the 3 x 6 foot sash cut in half at the mill, with a rebated pair of middle bars, so as to give 3 x 3 foot sections, which are more easily handled. Every year there is some breakage, and even where this doesn't occur the dirt gets in between overlapping glass and looks untidy to say the least. Every year the job of replacing a broken or cracked glass means cutting out the putty—usually with more breakage—and resetting the whole range of glass. Tonight I repainted the sash after removing all glass and putty. When the paint dries I'm going to reglaze the sash by driving a couple of brads at the bottom edge of each glass to prevent its slipping down, then cover both edges of the row with a small quarter-round molding, also held by brads. It would seem to be tight enough for a coldframe and make far easier the replacement of cracked or broken panes.

Thursday, November 3.—I certainly do feel sorry for people who live with radiators but who have no provision for putting back into the air the moisture that radiator heat drives out of it. My own humidifier is practically a radiator itself, but instead of vertical sections it has horizontal ones, and these are slightly dished on top. Water runs from a tiny supply pipe over the top section, overflowing to fill the next pan below it, and so on down. The steam inside the sections vaporizes this water and the dry air drinks it up. Recessed under the front stairs, the radiator is screened by a sheet steel grille painted like the woodwork. Of course the supply of this water for vaporization is under electric control—a humidistat—which turns it on when the air becomes too dry and turns it off when the air is comfortably moistened. The only trouble with the system has been that the humidistat might call for moisture when the radiators are cool—this is when the

MERRY PYREXMAS!
PRICES REDUCED
30% TO 50% *on famous*
PYREX OVENWARE
1
2
3
4
5
6
7

CLIP THIS HANDY GIFT LIST

This year's most exciting gifts! The same high quality Pyrex brand ovenware dishes—protected by the same 2 year replacement offer—now at 30% to 50% lower prices. Look for the trade-mark "PYREX" stamped on every dish. Corning Glass Works, Corning, N.Y.

1 Serves a double purpose. Round casserole with pie plate cover. 3 qt. size 95c, 2 qt. 75c, 1½ qt. 65c, 1 qt. size was 80c, now **50c**

2 Round casserole with knob cover keeps food hot. 2 qt. size 75c, 1½ qt. 65c, 1 qt. 50c. 1 pint size was 65c, now only **40c**

3 No soggy bottom crust with a Pyrex pie plate. Bakes evenly. 11½ inch size 35c, 10½ inch 30c, 9½ inch 25c, 8½ inch, serves 5, was 40c, now **20c**

4 Handy custard cups for individual servings of puddings and desserts. Deep 6 oz. size, 10c. Deep 5 oz. cup was 10c. now only **5c**

5 For cakes, breads, meats, an oblong loaf pan. 10⅝ inch length 65c, 9⅛ in. length was 65c, now only **45c**

6 10-piece Gift Set packed in gift box. Contains oblong loaf pan 9⅛ in. length, 1½ qt. casserole, oblong utility dish, 10½ in. length, 9½ in. round pie plate, and six 4 ounce custard cups. Complete, now only **$2.15**

7 Rich, wholesome fruit cake baked in a covered Pyrex casserole. Keeps fresh for months. A combination gift offered by leading bakers. Look for it at your favorite store or bake shop. Or make your own.

Be a better cook with
PYREX
BRAND
OVENWARE
FLAMEWARE

Exciting because its new—
TOP-OF-STOVE WARE

Better coffee with Corning all-glass coffee maker. Pyrex brand glass, plain or decorated with platinum bands. Base makes smart teapot. Gift packed. Plain, six cup size. **$3.50**

New Pyrex all-glass teakettle. Chrome trim. Strong and sturdy. Does double duty as table-server. Full year replacement offer. Gift packed. 2⅛ qt. capacity, only.. **$3.25**

3-piece Flameware set. Contains 1 qt. and 1½ qt. saucepans and 7" skillet. Interchangeable chrome handle fits all dishes. Packed in attractive gift box. Complete, only.... **$2.65**

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Imperial Tables

FROM

Imperial's

Jeffersonian Group

GENUINE OLD FASHIONED SOLID MAHOGANY

IMPERIAL's new Jeffersonian Group of sixty solid mahogany *authentic American* pieces holds appealing decorative and practical possibilities for enriching your home. Superbly made, moderately priced, these and other fine Imperial creations await you at leading furniture and department stores.

Imperial Furniture Co.

GRAND RAPIDS, MICHIGAN

NEW de luxe booklet picturing the entire Jeffersonian Group of 60 pieces with historical descriptions sent for 10c to cover postage and handling. Please address Department A-14.

NAME__________

ADDRESS__________

CITY__________STATE__________A-14

It's Light

Kimsul* is extremely light because a large proportion of its bulk is made up of air cells ... nature's natural barrier to the passage of heat. That's why a *one-inch thickness stops heat* as effectively as several feet of solid masonry.

KIMSUL *Expanding Blanket* **INSULATION**

NAIL ON AT TOP
PULL DOWN LIKE A SHADE AND FLUFF

A man can easily carry enough Kimsul to insulate the entire top ceiling of a small house. This unusual lightness provides many advantages. Kimsul is easy to handle and install ... it adds practically nothing to the structural load of a building.

Has Your Home an Unfinished Attic Floor?

Heat naturally travels UP. Hence large heat losses often occur thru attic floors and roofs.

If your home has an uninsulated attic floor, one or two layers of Kimsul laid directly on the plaster base between joists will save a lot of the heat you have been wasting and keep your home far warmer. The cost of doing this is very little.

Kimsul Meets These Requirements of Good Insulation

1. Efficiency *2. Flexibility* *3. Permanence*
4. Non-Settling *5. Lightness*
6. Proper Thickness *7. No Waste*
8. Ease of Handling *9. Expandability*

Get the facts from your architect, contractor, or building material dealer . . . or use coupon for an interesting book. **Reg. U. S. & Can. Pat. Off.*

Kimberly-Clark Corporation (Kimsul Division)
Established 1872 Neenah Wis.
122 E. 42nd St., New York • 8 S. Michigan Ave., Chicago
Send Free book "Kimsul—Year 'Round Insulation"
AH12
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City__________ State__________

thermostat has shut off the oil burner because the temperature was at 70°. In that case water was allowed to trickle over the pans and go to waste. Having to pay for water at meter rates, this set me to figuring out a better scheme. The answer was simple enough. Having switched off the oil burner electric circuit, I rearranged the wiring for the humidistat control so that electricity could flow through it only when the oil burner circuit was operating. In other words the humidistat wires were connected inside the oil-burner circuit instead of outside of it. Now, until the thermostat calls for more heat the humidstat cannot call for more water. I really do not see why the electricians didn't fix it that way in the beginning.

Saturday, November 5.—I wish my birthday happened to come in the fall, for then I could ask for a present which I have to buy as regularly as November comes around—a two-horse load of good old manure. It arrived today in time to give me a couple of barrow loads to work into a section of the border that was due for remaking.

Tuesday, November 8.—About six years ago, soon after this house was built, a small leak developed under a bathroom floor—probably a pipe joint that wasn't turned up tightly enough. A spot appeared on the library ceiling plaster and slowly spread. Then the leak apparently cured itself. But the plaster spot remained—grew worse, in fact, for it began to take on the texture of a cocoanut layer cake. It would be interesting to figure out exactly how many hours, all told, I've sat in the library wondering what to do about that ceiling. Not that I wasn't perfectly sure all the time what I'd eventually come to, but rather in the faint hope that an easier way would suddenly burst upon me. The inspiration, however, hasn't materialized, so a mean job lurks in the not-so-distant offing.

Thursday, November 10.—Took down the screen doors and stacked them against the boiler room wall. I brushed them off, but there are signs of a great deal of black mold, which means that I've got to sandpaper the woodwork one of these long winter evenings and repaint. And that brings the unpleasant reminder that when I selected the robin's-egg blue color for outside woodwork and steel casements I picked a color that had to be mixed by the painter rather than a standard that I could buy ready mixed. Perhaps this would be as good a time as any to switch to something I can buy in a can. Set over against that original error of judgment, I did have forethought enough in building to provide screen door hinges with the loose brass pins, so that the doors are taken down and put up again without fiddling with a lot of screws.

Saturday, November 12.—Last spring some of my newer irises had been heaved up by the frosts, and lost a good two weeks' growth thereby. I suspect I've been planting the rhizomes too high—like a duck riding the water. That might be all right in a heavy clay soil but mine is light and sandy. Today I tried to forestall that heaving trouble by drawing a good inch or more of the surrounding soil up over the rhizomes. If we don't get any more hard rains to wash the soil down again before winter sets in, this mounding ought to do some good.

Tuesday, November 15.—No more use for the garden hose until spring, so I looped it over a nail keg suspended horizontally below the garage ceiling, where it will have no sharp kinks. At the same time I made sure that the little water it still held had a chance to drain out before the next successive loop pocketed it.

This Christmas make your own decorative wreaths

[*Continued from page 25*]

view your work. Fill in, or cut out, any lopsided effects. Then, with sharp pruning shears, clip the wreath into shape; that is, nip off any protruding ends on either the inside or the outside that spoil the clear outline. (Fig. 4)

And now for the color accent, the decorations! There are so many things to use: orange and scarlet bittersweet; rose hips, silvery bayberries, or red alder berries if one happens to live where they grow. Pine or fir cones; holly berries, pyracantha berries, cotoneaster; pepper berries and toyon, if one lives where *they* grow. But I like the fruit wreaths, or Della Robbias, which gleam so brightly in the frosty air of holiday time. So we frequently use small, pale lemons, the tiniest tangerines, kumquats, and lady apples, or tiny red apples if they are to be had. Also small clusters of waxen grapes—green ones or the pinkish-red Tokays are lovely. Run short lengths of copper wire through one side of the larger fruits and through the grape stems and twist tightly, leaving two ends sufficiently long to knot the fruit securely to the wreath. (Fig. 5) Stud the fruit in beautiful clusters

THIS CHRISTMAS
GIVE ANY OF THESE LOVELY
COLORED AND EMBROIDERED
WAMSUTTA
SHEETS AND CASES

CHRISTMAS SETS of Wamsutta *Supercale* sheets and pillow cases include a variety of colors, multiple rows of hemstitching, hand-drawn work, scalloped and embroidered patterns, etc. At department and specialty stores everywhere.

For a dainty little gift to put in a Christmas stocking, send twenty cents for an embroidered handkerchief case made of Wamsutta *Supercale*—in white, blue, or pink. Address: WAMSUTTA MILLS, Dept. A-4, New Bedford, Mass.

WAMSUTTA
Supercale
SHEETS
WYNN RICHARDS

She'll Be Thrilled if you send it for Christmas

Turn to page 43 of this issue of The AMERICAN HOME and read the details of the most useful and thrilling Christmas gift you could possibly present to "the best cook in the world".

The American Home
MENU MAKER

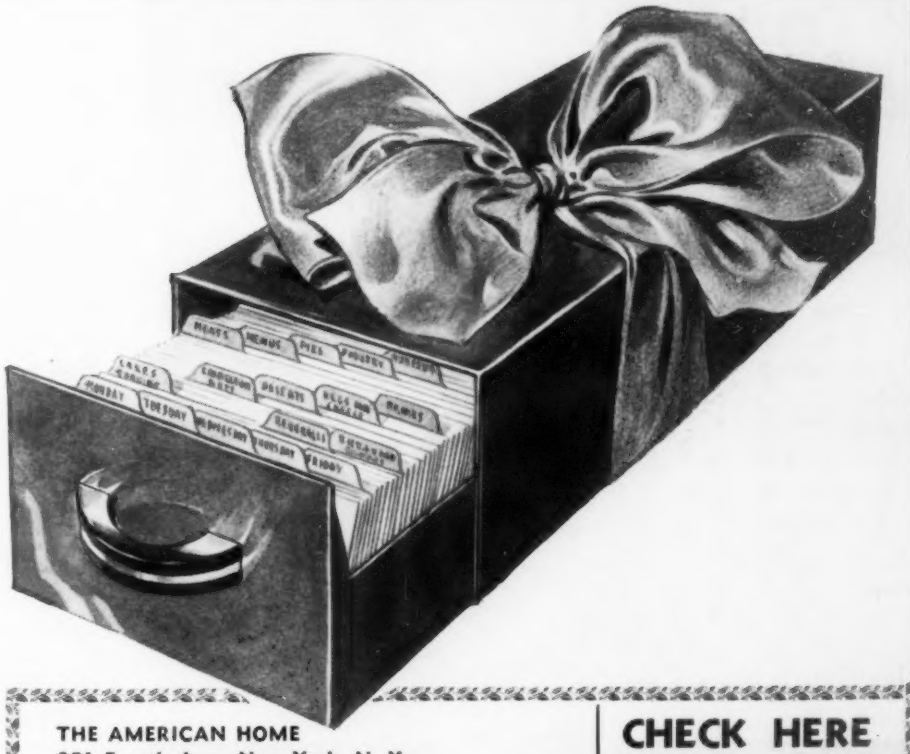
Five brand new colors harmonize with the kitchen you have in mind. A new type of plastic handle lends an added note of distinction. Equipped with complete set of index cards to sort and classify all recipes. 25 Cellophane envelopes keep your recipes clean and visible at all times. Extra Cellophane envelopes may be bought from us at cost.

$1.00 *Complete*

As a service to our readers The AMERICAN HOME MENU MAKER has been priced barely to cover the manufacturing and carriage charges of the box, the Cellophane envelopes and the indices. Use the coupon below. Check the items you want. We guarantee a prompt refund if you are not satisfied.

212 Basic Recipes

The American Home Testing Kitchen has just finished going over all of the recipes that have ever been published in The AMERICAN HOME. Each has been retested for accuracy, simplicity and delicious flavor. **212 basic recipes** have been selected, illustrated, and reprinted for use in the Menu Maker. They are assembled in brochure form and may be had for the nominal price of only 50¢.



THE AMERICAN HOME
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keeping the heaviest at the top. Use careful balance and ingenuity, with a good eye to color, and your wreath will be as beautiful as any on your street!

The heavy pine branches we use in bowls and jars, with Cotoneaster horizontalis for color. Cedar and fir, with cones, are heaped on the living room mantel, with tall red candles in silver sticks to burn safely above them. Bright pottery bowls are lined with flat cedar twigs, filled with polished Spitzenberg apples or big golden oranges, and set about just anywhere. Fir and holly line the window sills and flank the wall lights all over the house. And as to the kitchen! Did you ever notice how few kitchens are decorated at Christmas time? And how much time we spend in the kitchen at this season? Well, we really decorate ours. Above each doorway we tack a large branch of pine or hemlock and brighten it with any berries we have left over. Each window boasts a red candle in a glass holder, and the children are allowed to light them at night. Two red pottery jars grace the top of the cook-book shelf, filled with cypress or holly or both. The curtains are of red percale and on the table we keep a gay red and white checked cloth and a maple bowl filled with walnuts. And what with the Christmas cookies being baked and decorated, and the incoming tide of fresh fruits and vegetables, nuts, spices, and boxes of dried fruit, and the consequent delectable mingled odors of all of these—the kitchen is the most sought after room in the whole house!

Editor's Note: Writing from the abundantly supplied Pacific Northwest, Mrs. Combs may have mentioned some evergreen materials unavailable to home owners in other sections. However, practically everywhere there are various greens and other ornamental subjects that can be utilized in the ways she mentions. But remember: there are conservation laws and restrictions on the cutting and use of certain plants in several states, with which every citizen should familiarize himself before going afield in search of yuletide decorations.

Be good to the ground

[*Continued from page 21*]

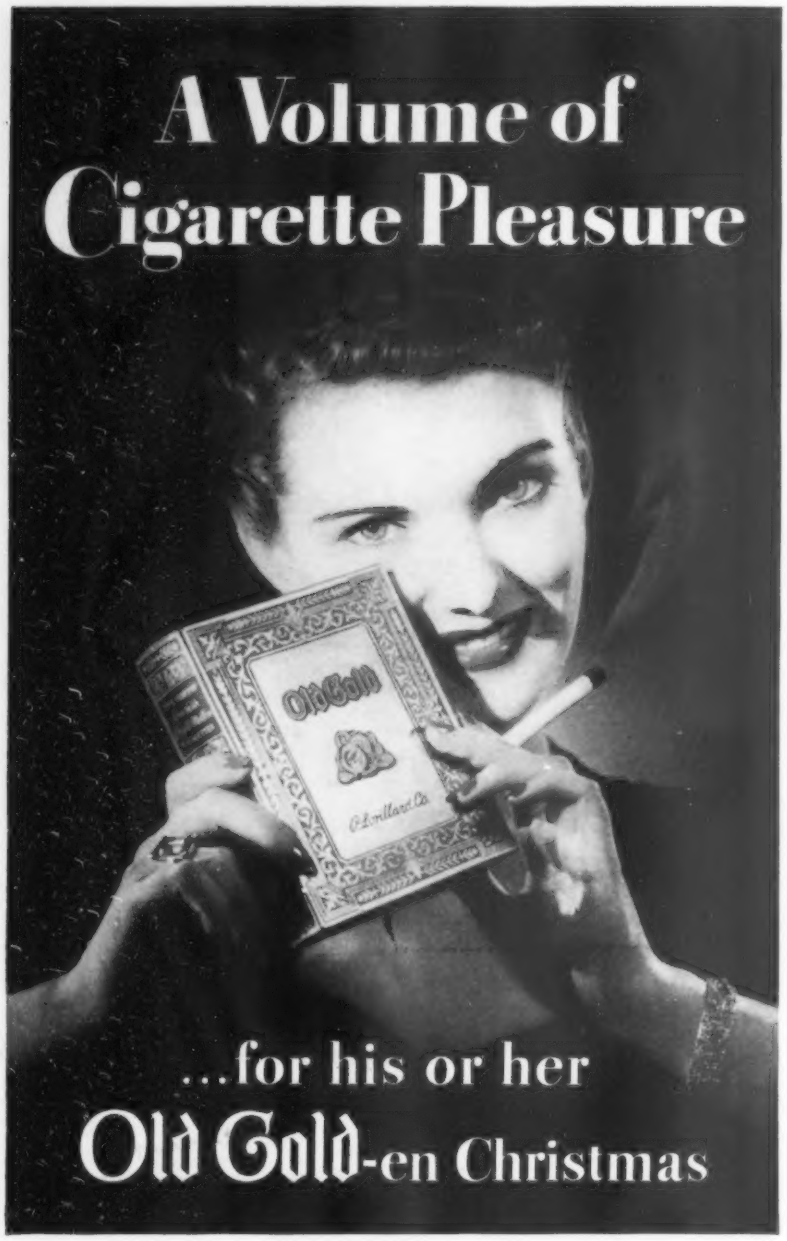
of it, whatever its site or state!

I am indebted to the ground for everything. The ground is good to everything and especially to men, women, and children. But for the ground we should not be here. She is the mother, and like the mother she is wholly unselfish, and she never reproaches us for what we fail to do. She bestows and bestows of her sustenance and her vitality, and in the course of time, like all mothers, she becomes weary, worn out, and exhausted. And so, as I say to myself, I now say to you, "Be good to the ground."

Yes, you reply, that is easy to say. But how can I be good to the ground?

I know of several ways. The one general way is to give back to it, as far as possible, the elements it has been constantly giving to us, the food and other supplies which we daily make use of in our living. I fertilize the soil in every way I can. I always buy a supply of commercial fertilizer, of stable manure when I can, and of lime. I have a flock of poultry, perhaps fifty on the average, and I gather up the droppings and spread them on the garden. There are a lot of trees on our premises and in the street in front of our dwelling. In the fall when the leaves drop off, I do not leave them there for the winds to play with and whisk down the street; neither do I rake them and burn them. Instead, I gather them all up and put them in the poultry house, and every day I scatter grain among them. The chickens have a lot of fun chattering and chattering and scratching and scratching until they have broken and reduced the leaves to powder. In the spring I take the mixture of powdered leaves and droppings and scatter it upon the garden and work it into the soil to be consumed and digested and turned into new vegetables, fruits, and flowers, as only the ground can do it—and I notice how pleased the garden is!

I do not abuse the garden by asking too much of it. I plant sparingly, even thinly (when I possibly can; it is such a temptation to plant thickly!) I never ask the garden to do its part when I am not willing to do mine. My garden and I are partners. I cultivate the ground, get it ready, and plant the seed. After that, when the seeds are germinating, and when the plants are up, I keep the surface of the ground loose so that the soil may drink the dews, the moisture, and the nitrogen



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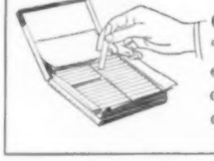

3

Open one of the "flat-fifties" and enjoy America's double-mellow cigarette.

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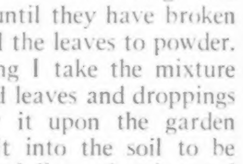

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from the air at night, and feed it to the little rootlets that feed it to the plants. I destroy the weeds that infest the garden, and I make war upon the pests that prey upon the green leaves of the plants. All that I can do I consider very little in comparison to what the soil does. I possess no wit nor power to compel the seeds to germinate, nor the stems to grow, nor the stalks to mature the fruit. Those are things impossible to me. I do not know how they are done. Life and mind and growth are mysteries to me. But it seems to be no trick to the ground, or to Nature, or to God, or to whatever does it.

When I consider man's boastful claim that he is the crown of creation, I confess that, personally, I am humiliated with the smallness of my knowledge and the weakness of my abilities. But I do know one thing—or I think I know it: I know what I am, and that is a son of the garden. I love the ground, who is my mother; and I live for the home. I try to be good to the ground, for she is good to me. She has not only given me life and the means to maintain it; she has also given me a wife and children, neighbors, friends, a few enemies, and a beautiful home. And what she has given to me she has bestowed alike on all others. Above all, she has endowed us with mind and emotion, set before us eternal adventure of a thousand kinds and has incited us to love riches and happiness.

And sometimes when I am puffed up with the wit of my own mind, the fund of knowledge I have acquired, and the power of my will, I seem to notice the garden smiling, with her hand over her mouth, at my dullness, my blindness, the little that I really know. And I have to laugh, too. I say to Mother Nature, "Why did you not make man a little brighter, and share with him your mysteries of life and growth and mind?" I wait and listen, but no reply comes. Just about that time a shower of rain breaks and I run for shelter. But the little plants stand their ground and lift their cup-shaped leaves to catch a drink of water.

I shall probably never know the secret of how we live. Sometimes when my legs are the weariest, when my feet are the tiredest and my shoes hurt them the most, I do seem to hear a voice "walking in the garden in the cool of the evening." Then I take my shoes from off my feet, for I remember that the ground is everything to us. I do not rightly understand what the voice is saying, but my guess is that it is saying, "Be good to the ground, for the ground is holy!"

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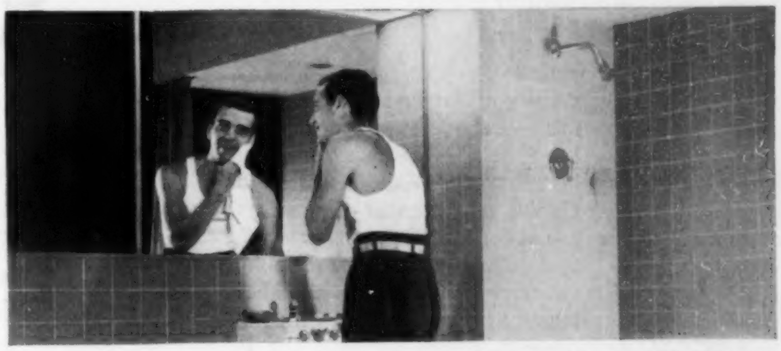

It's Sing Away Your Sorrows for Freddy every morning. What man wouldn't revel in this spotless shaver's haven? Especially with a brilliant indirect lighting arrangement made possible by an offset wall of TEMPERED PRESDWOOD.

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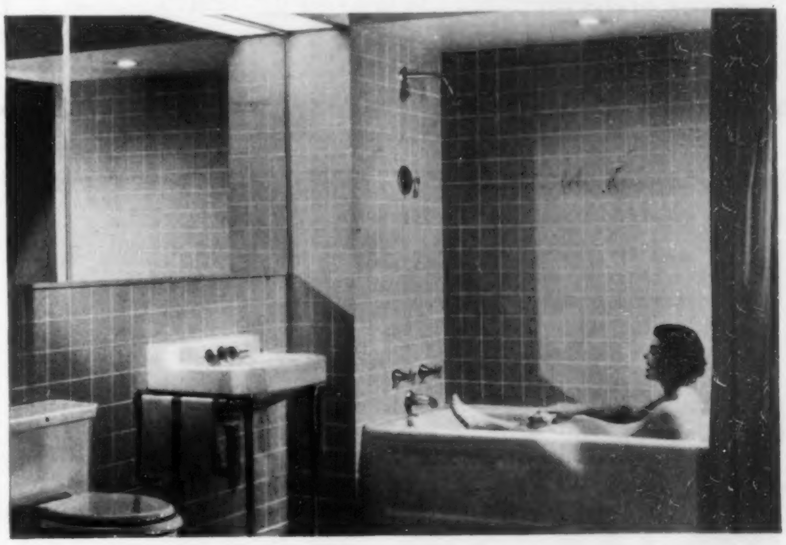

That's Marge's opinion. And she's thrilled at how easy it is to keep the MASONITE PRESDWOOD TEMPRTILE spick and span. Just an occasional rubdown with a damp cloth. The indirect light over the tub is a joy for tub bather and shower enthusiast alike. The light bulb is protected from moisture by an inner wall of MASONITE TEMPERED PRESDWOOD and frosted glass.

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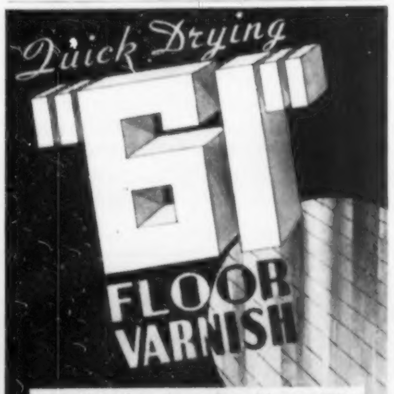

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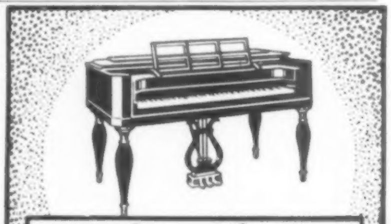

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GARDEN CLUBS IN DECEMBER

MRS. FRANK E. JONES, President,
Kansas Associated Garden Clubs

THE air is so full of Christmas plans and preparations that there is no chance to get away from the yuletide atmosphere, even if we wished to. So we may as well allow it to permeate everything we do and let even the garden club take Christmas as the theme of its December programs. After all, gardeners may do much in influencing the observance of the day along certain lines of interest to them.

There is, for instance, the illuminated outdoor Christmas tree. Surely garden club people, more than any others, have helped to spread this idea until every city, village, and hamlet has its annual display of these trees. But there is still something to be learned about decorating them; some people know how to produce beautiful results, while others achieve merely a carnival effect which is far from pleasing. An allied subject is that of the living Christmas tree purchased to be set out in the garden after it has served its purpose in the house. Various evergreens are offered, balled and burlapped; these, planted in the garden after Christmas, will long serve as happy reminders of a joyful occasion. One meeting might discuss the varieties best suited to your locality, the care which they should receive indoors (particularly if the outdoor planting must be delayed because of unfavorable weather), and the planting and after care of the specimens when the time arrives for setting them out. Discuss also the cut Christmas tree. Perhaps your club members will decide to buy only trees certified as coming from forest areas in which thinning was needed and intelligently done or from woodlots where trees are grown expressly for Christmas use.

"Conservation and Christmas Decorations" is a subject which will appeal to all who want to see the beautiful things of nature preserved—and this should include every garden club member. Some of the materials much used in our Christmas decorations in the past have become scarce and club members should be well informed regarding materials which should neither be gathered nor purchased for such use. No great sacrifice will have to be made, as there will remain much that is lovely. And, anyway, woman's ingenuity should

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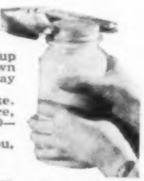

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be able to solve this problem.

You will want to study some of the so-called "Christmas Plants"—holly, mistletoe, poinsettias, Christmas cactus, and others—their history, legends, introduction into the festival of Christmas and various other items about them. The members might also be interested in a talk on "Care of the Christmas Gift Plant."

"Gifts for the Friend Who Gardens" would provide for an enumeration and description of many new or perpetually useful things. An exhibition of them might be arranged. If your club has a Garden Center why not arrange a display that would help the person seeking ideas for Christmas giving?

"Books for Christmas Giving" is a whole topic in itself, but perhaps in discussing garden books it would be best not to limit them to those volumes which our gardening friends would find most acceptable. For instance, there are the interesting old herbals and recent reprints of some of them; other early horticultural publications, including the first American contributions; books which should be in every gardener's library; the newer garden books; volumes that are practical, and others which are inspirational; books for the plant specialist, etc. Under the subject "Garden Verse" books of poetry about gardens and flowers might be considered, or rhymes culled from papers and magazines could be read.

Do your members know the evergreens? If shown a collection of twigs and branches would they be able to identify them, even by the family name? December is a most excellent time to study them and to learn their distinguishing characteristics. Learning to recognize the families is perhaps the first task, and it is no small accomplishment to be able to say whether a twig comes from a fir tree, a spruce, a juniper, a pine, a hemlock, an arborvitae, or a yew. After this introduction there are numerous subjects which may be studied, such as "What Evergreens Will Flourish in Hot, Dry Situations?" "What Evergreens Like Shade?" "What Evergreens Will Thrive Under City Conditions?" etc.

You will also want to learn or read about the preparation of ground for evergreen planting, transplanting methods, fertilizing, watering, pruning, winter protection and care, etc. Evergreens to plant in window boxes or wooden tubs is a good subject, and evergreens for foundation plantings, evergreens for entrance or doorway plantings, evergreens for rock gardens and around pools; evergreen hedges, and the various colors, textures, and values of evergreen foliage are full of interest and practical application.

"Are all the Vitamins lost by cooking?"

"NO, BUT ONE IS!"

WHICH *vitamin* is lost, and which are retained in cooked foods? You will find the essential facts about the *vitamins* in the Merriam-Webster Dictionary article. This is only one of the many vital topics which are explained in this greatest of all reference volumes.

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Christmas lights

[*Continued from page 76*]

sible by being blown in a mold. Other types are blown without pattern and depend for their light-giving quality upon the brilliance of the glass itself and its gemlike color.

England and Scandinavia used these little hanging lights quite lavishly on festive occasions. We do not hear of them as decorating Christmas trees as they often did in America, but numbers of them were strung and festooned on wires, and used to illuminate gardens or light and define dark and winding garden paths. They were equally adaptable in bringing warmth and color and illumination indoors when a gala occasion called for celebration. Literally hundreds of them were used at fetes and holidays, and we hear of them as playing a conspicuous role in helping to commemorate Queen Victoria's Coronation. As in America, they were placed in windows and lit on special holidays, particularly at Christmas.

What became of all these little suspension lamps? Few of the blown glass examples remain, but the later pressed types are not uncommon and are not difficult to procure. These are of two types—the ones that resemble in form the hanging blown lights, and the tallow candle variety which was made in two or more parts. The latter consists of a saucer or bowl-like receptacle, a separate inner candleholder, and a small colored domed globe which fits into the saucer, protecting the candle from draughts. Sometimes these are called night lights for they somewhat resemble their English prototypes of that name, though they are smaller.

THERE is great variety in color—red, cranberry, blue, green, amethyst. Sometimes all of the parts are of one bright hue; again, the saucer and candleholder are white patterned glass, the globe made in a contrasting shade. They look so gay and festive when lighted that at Christmas time I make them the basis of my table decoration.

This year I am using an old glass mercury ball as the centerpiece for the table which is very effective because it reflects brilliantly both color and light. I am placing my little lights around the ball which is encircled by a holly wreath, and when the lights are burning, they shed a myriad of color, their tones repeated many times in the silver ball. A previous year I placed my hanging float lights on a Christmas tree and used it according to the old custom, as the central decorative motif on the Christmas table. This, too, was delightful.

In an old Connecticut town a number of early lights were recently found. They are particularly rare and unusual because each light is provided with a sort of metal hood that prevents the tree from catching fire when the lights are lit, and inside each little lamp, a shallow tin receptacle holding a mutton tallow candle still bears witness to its early usage. The glass, cap, and shape all stamp them as being essentially American.

The ardor for collecting any one type or all types of early American glass has awakened interest in the early factories that produced it, for by tracing the history of these early glass works and their productions, many blown pieces of doubtful origin can be identified. It is a fascinating study, for the glass factories of the early Colonies are among the earliest industries known—the first furnace being built in Jamestown, Virginia, in 1607.

FOR years, all early examples of glass were associated with the names of very few producers whose reputations are still glamorous, but now we know we must learn to differentiate between similar pieces which were produced in various glass works scattered throughout the country. Stiegel, Wisterburg, Sandwich are names to conjure with, and too often they are used with great effect to lure purchasers not too well versed in the lore of glass making.

The more we know about these early factories and the similarity in the glass they produced, the more subtle becomes the task of identification, for the glass workers were a roving lot, traveling from place to place wherever they could find work and carrying with them, of course, the technique, mannerisms, and patterns which they knew or had learned in other factories located in other parts of the country.

And so it is only through positive knowledge gained from old records that describe the output of individual factories, or through experience gained from long collecting, or the heritage of the piece itself, that identification can be established with certainty. But the lay collector is not necessarily interested in such subtle differentiation, for his fun lies in developing his taste and in the sport of collecting, whether it be bottles and flasks, perfume containers, guns, or glass hats. No matter what one collects, life is made richer and fuller, for collecting develops keenness and zest and it leads one into strange, interesting byways which would never otherwise have been explored.

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FOR A LUCKY LADY

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What every woman should know about her nerves

COCKER SPANIEL

Spanyell family dates back to 1386. Cocker is smallest of family. Most popular pure-bred dog in U. S. Standard colors range from solid blacks, reds to shades of cream; liver red and combinations. Versatile in the field and can be trained into a desirable retriever. Great lover of human family.

HE'S GIVING HIS NERVES A REST..
AND SO IS SHE

YOU and the cocker spaniel have something important in common. A complicated nervous system, highly strung! But the cocker is kinder to his nerves... *he stops frequently to rest.* And *you???* All day, you probably go without a real let-up... household duties, social activities, each with its own contribution to nervous tension. So, when you feel yourself getting jumpy or irritable, just ease up and smoke a Camel. You'll find Camels so mild—pleasantly soothing and comforting to the nerves. Make it a point to "Let up... light up a Camel." Notice the difference in the way you feel at the end of the day. Nerves smooth—unruffled—your daily life *far more* enjoyable. So keep Camels handy—let their costlier tobaccos be your frequent reminder that your nerves enjoy a rest when you "Let up... light up a Camel."

These happy busy people find more joy in living because they "Let up—*light up a Camel*"

"A NEWSPAPER JOB is one rushed assignment after another," says Estelle Karon, writer on a New York daily. "I'd feel like a wreck if I didn't let up now and then. I ease up frequently and smoke a Camel. Camels soothe my nerves. A bit of rest with a Camel helps me work better!"

RALPH GULDAHL, U. S. Open golf champion, reveals a bit of the "inside" story of his steady nerves. "I don't have to worry about my nerves. I've learned to ease up now and then—to take time for a Camel. And I've discovered that Camel is a cigarette that is actually *soothing* to my nerves!"

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Smokers find Camel's Costlier Tobaccos are Soothing to the Nerves